

VALSERRANO WHITE 2021

Comments:

Our "Viura" white grape comes from vines over 30 years' old planted in the highest areas of our vineyards, with the poorest soil and good ventilation and exposure of the vine plants to the sun which results in the best grapes.

Vinification process and ageing:

After selection by hand, the grapes are gently crushed and the must is left for the sediment to settle carefully and then ferments in new French-oak casks and small vats, where it is kept on its lees for a few months, with weekly stirring or "bâtonage" so that these stay in suspension and protect the wine from oxidation, as well as increasing the roundness of the mouth-feel. Finally, it is fined, filtered and bottled with no cold treatments.

Tasting

- **COLOUR:** Clear, bright, pale yellow.
- **AROMA:** Intense aromas on the nose with hints of pears and fresh hay, reminders of sage and aniseed nuances coming through. When swirled in the glass, a light fragrance of white blossom, with reminders of coconut and grapefruit.
- **MOUTH:** A rich, smooth, glyceric attack, but with a sharp freshness. Reminders of wild herbs with some mineral touches. Lively aftertaste in which the minerality persists and with a salty finish.

