

## VALSERRANO WHITE GRAN RESERVA 2017

### Comment:

Our white grapes of the "Viura" and "Malvasía" varieties come from the highest, poorest soils of our old vineyards, where the vines are well-aired and receive plenty of sunshine to produce our best berries.

### Vinification and ageing:

After manual selection of the best grapes, gentle pressing and careful débouillage, the must ferments in new fine-grained Allier oak cask in contact with the lees, with weekly lees stirring so that these remain in suspension, protecting the wine from oxidation and increasing its roundness in the mouth. Then the wine is aged in the same casks for 18 months.

Bottled in September 2019 and since then they have been "resting" in the Bodega's bottle cellars.

### Tasting notes:

- **COLOR:** "New gold" colour with a clear, bright sheen.
- **AROMA:** At first, intense nuances of citrus peel and spices like white pepper, turmeric, saffron... If you swirl the wine in the glass, reminders of its ageing in fine oak casks appear, with hints of bay leaf and Williams's pear.
- **BOCA:** A firm, lively, fresh attack. Elegant, soft and lush, with a smooth mouth-feel and creamy and mineral sensations. Very long in the retronasal phase, in which the sensations previously encountered become more intense... It will gain in complexity with the passing of time in the bottle.

Recommended serving temperature 12°-14° C.

