



BODEGAS DE  
**LA MARQUESA**  
VALSERRANO

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## VALSERRANO WHITE GRAN RESERVA 2019

### Comment:

Produced from white Viura grapes picked from the "heads" of vines over 40 years' old, where the ventilation and exposure to the sun of these vines allow them to produce their best fruit. In the varietal composition there is also 12% Chardonnay, from a vineyard planted in 2016 which is already starting to give very good quality and brings the wine finesse and acidity.

### Vinification and ageing:

Fermented on its lees in new Allier oak casks with a fine grain, and then aged in the same casks for 25 months. Finally, on 10 March 2022, a batch of 4,800 bottles was bottled.

### Tasting notes:

Best served at a temperature of 10°-12° C.

- **COLOR:** "New gold" yellow colour. Clear and bright.
- **AROMA:** At first, intense nuances, floral aromas such as orange blossom, acacia and flowering rosemary coming through. If swirled in the glass, it becomes complex, with waxy nuances, stone fruit and underlying hints of lavender and camomile, with reminders of its ageing in fine oak casks.
- **BOCA:** A fresh and lively attack, with hints of citrus. An unctuous, glyceric, elegant mouth feel with a very long retronasal phase in which the previous sensations become more heightened..... It will gain in complexity with more time in the bottle.

