



VARIEDADES

100% Viura

VINEDOS / PROCEDENCIA

Viñedos situados a 600 metros de altitud, con orientación fresca y resguardada.

ELABORACIÓN

Vendimia más bien temprana para asegurar la acidez y frescura de los vinos.

Realizada la vendimia y, con solo unas pocas horas de maceración en frío con el hollejo, se realiza un sangrado natural del mosto y un posterior prensado del conjunto. Como último paso, el mosto realiza la fermentación alcohólica a temperatura controlada que oscila entre los 11 y los 15 °C.

NOTAS DE CATA

Color amarillo pálido, con tonalidad amarillo limón verdoso. Es un vino elegante, con aspecto limpio y brillante.

De nariz golosa, con matices frutas de recuerdo cítricos y fondo floral. Aromas varietales y sensaciones frescas.

En paso por boca, resulta amable en volumen, goloso, dejándonos un retrogusto largo y fresco.

MARIDAJE

Temperatura de servicio: 9-11°C. Ideal para acompañar aperitivos sencillos, mariscos y pescado ligero.



GRAPE VARIETIES

100% Viura

VINEYARD / ORIGIN

Vineyard located 600 meters above sea level, facing fresh and protected.

ELABORATION

Rather early harvest to ensure acidity and freshness in the wines.

After harvest, the grapes are kept in maceration with the skin under cold temperatures during some hours. After this time, we proceed to the “bleeding” or the division of the must and solid dough, and a subsequent pressing. As a last step, must make alcoholic fermentation at controlled temperature between 11 and 15°C.

TASTING NOTES

Pale-lemon yellow colour, with slightly greenish hues. It is an elegant wine with a clean and bright looking.

Sweet and lively in the nose with hints of citrus fruits and a floral background. Varietal aromas and crisp sensations.

In the mouth, the wine is comfortable to the mouth because of its perfect balance fruit-acidity. At the same time it has a friendly complexity and a long aftertaste.

SERVING AND PAIRING RECOMMENDATIONS

Serving temperature: 9-11°C. Ideal with simple aperitifs, seafood and light fish.