

BLANCO 2015

Grape varieties: Merseguera 50%, Chardonnay 50%
Appellation: DOP Utiel-Requena

Vineyard: Clayey-chalky soil **Altitude:** 750 m.

Harvest: By hand in small crates of 10 kg during the first two weeks of September 2015.

Winemaking: Fermentation at 17°C during two weeks.

Aging: 3 months on the lees with its own yeast in light toasted French new oak barrels of 500L (Boutes), followed by an aging of 3 more months in 2000L foudres.

-Additional note-

“Solera” wine: Part of the wine (15%) is blend of different vintages since 2008 (2008- 2014).

Bottling date: 23rd of May 2016.

Alcohol: 13,5% vol.

Production: 2.650 bottles.

Tasting notes:

Appearance- Straw yellow with some golden glints.

Aroma- Elegant, with hints of white flowers, stone fruits and some citrus. It also has balsamic and spicy notes. The hints of pastries and lactic aromas are mainly the result of the Solera process.

Taste- Fresh, with good acidity. It is also pleasant, dense, fruity and creamy. The aging on lees gives the wine volume and complexity. The finish is spicy and slightly bitter, with a long and excellent aftertaste.

Food pairing: On its own or with all kinds of seafood, poultry, pasta and rice dishes, grilled fatty fish, chicken dishes with sauce or/and spices and nuts.

Serving temperature: 8-10°C



Awards and ratings:

