

VALSERRANO WHITE 2023

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:** Pale golden colour, bright and clear.
- **AROMA:** Intense aromas on the nose, with nuances of fennel, basil, new-mown hay and very expressive. When the wine is swirled in the glass, new fresh flower aromas appear, such as honeysuckle, very lively reminders of apple, citrus grapefruit aromas and underlying camomile daisies.
- **MOUTH:** A fresh, lively attack with good balance. Its excellent structure is appreciated as it flows through the mouth, becoming creamy, with pleasant, elegant tannins, accompanied by fruity freshness which continues to remind you of the grapefruit, and a slightly salty note in the finish.

