



BLANCO

Varietal: 100% Viura

Grado alcohólico: 12,5% Vol.

Maceración: el mosto macera con sus hollejos durante horas. Tras un ligero prensado, el mosto se desfanga por frío a 14°. Después fermenta a una temperatura controlada de 16° C en depósitos de acero inoxidable.

Color: ligeramente dorado.

Aroma: afrutado, fresco, intenso.

Paladar: equilibrado, refrescante, buena acidez, suave y retrogusto agradable y persistente.

Temperatura de servicio: 8-10° C

Observaciones: preferible consumir durante su juventud(2-3 años)

WHITE YOUNG WINE

Variety: 100% Viura

Alcohol: 12,5% by volume.

Production: the must is macere ten with the skin for hours. After slight pressing, the must is husked by refrigeration at 14° C. Then it fermented at a controlled temperature of 16° C in stainless steel tanks.

Colour: slightly golden.

Aroma: fruity, fresh and intense.

Palate: balanced, refreshing, good acidity, soft. Pleasant and persistent aftertaste.

Serve at temperature: 8-10°C / 46- 50 F

Observations: consume preferably in the first few years (2 years maximum).