

SEMI SWEET WHITE WINE

VINEYARDS

VARIETY

Airén.

40 years old vines trained through low vine system (3.000 Kg/Ha.)
Non-irrigated land. Planting framework 2,5 x 2,5.

LAND

Limestone.

CLIMATOLOGY

Temperate Mediterranean climate with large seasonal temperature contrasts between hot summers and cold winters. It favors an adequate ripening of the grapes.

SOMMELIER TASTING NOTES

TASTING

Pale yellow color with slight greenish glint, with subtle white-flower aroma, the sensations of tropical fruit and aromatic herbs. Young, refreshing, fruity, a great combination of qualities for a pleasant tasting.

WINE SERVING

Best-served between 8-10°C. Consume within 1 ½ year.

WINE PAIRING

Ideal for an aperitif or with delicious dessert recipes, and to celebrate any occasion.

VINIFICATION

WINE-MAKING PROCESS

Manual harvest at night. Criomaceration at 4°C and pellicular maceration of 20 hours. Alcoholic fermentation in stainless steel tanks at 16-18°C. Fermentation is stopped by cold at -3°C.

WINE ANALYSIS

Alcohol 12% Vol.
Tartaric acid 5,35 g/l
Sulfurous acid 90mg/l
pH 3,18
Residual sugar 18 g/l
Amicrobic filter

BOTTLING

LABEL

120 mm X 85 mm
60 mm X 60 mm

CLOSURE

Natural Cork.

BOTTLE

0,75 cl Clear Burgundy Bottle.

