

SELECTION 2015



VARIETY:

60 Viura, 40% Chardonnay.



PRODUCTION & AGEING:

Soft and fermented pressing in French oak barrels of 500 liters at controlled temperature. After fermentation, the wine has remained with its lees in the same barrel for 5 months on a rotating bed, rotating the same weekly in order to achieve greater complexity. The breeding has been completed with the tuning in bottle until reaching its fullness.



APPEARANCE:

Medium greenish-yellow color.
Clean and bright appearance.



NOSE:

Intense aroma but fresh in turn.
Presence of aromatic herbs,
citrus and delicate aromas brought
by the barrel.



MOUTH:

Tasty, with volume and good acidity.
Great balance between fruit and barrel,
predominating spicy and creamy notes.
Long in mouth.



ALCOHOL CONTENT: 12,5°.



RECOMMENDATION:

Consume at temperature
between 10-12°C.

