

**VARIETIES:** Verdejo – Sauvignon Blanc

**AGEING AND PRODUCTION:** It shows the great union between both varieties. The Verdejo variety gives us aromatic intensity and the Sauvignon Blanc variety gives us more typicity and complexity. Maceration with skins for 2-3 days, with a subsequent pressing and natural racking for 48 hours. Alcoholic fermentation lasts around 30 days, with maximum temperatures of 24°C in stainless steel vats. Alcoholic fermentation takes place naturally. It is bottled with very gentle clarification and filtration.

**HARVEST DATE:** Last week of August (Sauvignon blanc) and first week of September (Verdejo).

**TASTING:** Straw yellow in colour, clean and bright. The nose shows notes of tropical fruits, also with hints of furry fruits. On the palate it is a wine with a very balanced complexity and a long, fresh and intense finish.

**SOIL:** For the Verdejo variety, the limestone is found at greater depth, with a predominance of clay soil (which is why the wine shows more of the fruity aerial part), while for the Sauvignon Blanc variety, the limestone appears earlier, giving the wines from this plot the peculiarity of giving mineral aromas and showing greater complexity.

**VINEYARD:** 100% organic, trellised Sauvignon Blanc, 18 year old vineyard. Verdejo on trellises, 17 years old vineyard.



## WINE ANALYSIS

**ALCOHOL:** 12.5% vol      **TOTAL SULFHUR DIOXIDE:** 70 mg/l

**PH:** 3.34      **TOTAL ACIDITY:** 6.5 gr/l

**REDUCTING SUGAR:** 2 gr/l