

Vi20

WHITE



VARIETIES White Grenache 100%.

VINIFICATION AND AGING Manual harvest in 12 kg boxes. After destemming, the crushed grapes enter a stainless steel vat, where fermentation begins with indigenous yeasts in contact with the skins. After 4 days, it is pressed and the must is transferred to French oak barrels to finish alcoholic fermentation. The wine is aged in the same barrels for between 8 and 9 months.

TASTING NOTE

Appearance Pale golden color, with bright touches and clear.

Aroma Medium-high aromatic intensity. Entry with notes of brioche, candied fruits, and touches of wood.

Taste High initial acidity, structured and intense. It has a medium-high and voluminous duration. Finish with a bitter touch from the skin maceration.

PAIRING AND CONSUMPTION RECOMMENDATION Recommended with all kinds of dishes containing meats, fatty fish, all kinds of rice dishes, cheeses (especially blue cheese), cured meats, and even nuts. It is recommended to open the wine 30 minutes before tasting to oxygenate it. Serving temperature 10-12°C.