



Varieties: Tempranillo 60%, Garnacha 10%, Albillo 10%, Verdejo 5% , Viura 5%, Sauvignon blanc 5% y Syrah 5%.

A.B.V.: 12,5%.

Vineyards: Located at DOP Cigales with ages ranging between 10 and 80 years from winegrowers around the area.

Elaboration: Mechanical night harvest. Quick reception of the grapes to avoid maceration with the skins. Upon arrival, it is processed in an inert atmosphere and in cold, obtaining the must quickly for the elaboration of this pale wine with little color. Maximum protection against oxidation of aromas. Static defanging at 8 °C and fermentation in stainless steel tanks at about 15 °C. Subsequent aging with regular agitation of lees for 2-3 months.

Colour: Bright and clean. Very nice pale pink color, reminiscent of amaranth color, even light fuchsia nuances are appreciated.

Nose: Medium intensity with remarkable complexity. Delicate and suggestive with the presence of white fruit, peach, white flowers and some red fruits with tropical nuances.

Palate: Fresh and silky, its elegant acidity is balanced with a complex fruity memory, and a certain unctuousness due to the aging on lees. Very gourmand.

Service temperature: 8 – 9°C.

