



## **Ribas Blanc**

### **Grandes Pagos de España**

#### **Varieties**

100% Prensal Blanc.

#### **Type of wine**

Young white wine.

#### **Analytical parameters**

Alcohol: 14%

#### **Winemaking**

Hand-harvested from estate-owned vineyards. The grapes then pass over a sorting table where strict quality control is carried out. Gentle pressing of the bunches at low pressure in a pneumatic press to avoid oxidation. Long fermentations in stainless steel tanks at low temperatures, around 14°C, for approximately 40 days, in order to preserve the subtlety of the varietal aromas.

#### **Tasting note**

Colour: Light white-gold with steely hues. Clean and bright.

Nose: White fruit (fresh quince, apple, pear...) and citrus (lime).

Palate: Fresh, appealing attack leading to a graceful, lively mouthfeel.