



## Valserrano Blanc F.B.

### D.O. Ca Rioja

#### Varieties

Viura

#### Type of wine

White fermented in French oak barrels on its lees

#### Analytical Parameters

Alcohol: 13,5 %, Acidity: 5,50 gr/l, Sugars: 1,4 gr/l, Volatile Acidity: 0,33 gr/l, Free SO<sub>2</sub>: 123 mg/l

#### Winemaking

After a hand selection of the grapes, a gentle pressing and rigorous clarification, the must ferments in new French oak barrels and remains on its lees for a few months, performing weekly "batonnages" so that the lees stay in suspension, protecting the wine from oxidation and increasing roundness on the palate. Finally, it is clarified, filtered, and bottled without cold treatments.

#### Tasting Notes

Color: New gold, bright and clean.

Nose: On the nose it is intense, with hints of aromatic leaves such as bay and cilantro... When swirling the glass, new aromas appear reminiscent of pome fruits like pear, with creamy undertones and citrus notes such as grapefruit.

Palate: The attack is fresh and lively. On the palate, it becomes creamy, accompanied by fruity freshness recalling grapefruit. The finish is long and leaves a fresh finish, with pleasant tension and even mineral notes.