



## **Valserrano Blanco Gran Reserva**

### **D.O. Ca Rioja**

#### **Varieties**

Viura and Malvasía.

#### **Type of wine**

White Gran Reserva aged 18.5 months in French oak barrels.

#### **Analytical Parameters**

Alcohol: 13.50 %, Acidity: 6.09 gr/l, Sugars: 2.1 gr/l, Volatile Acidity: 0.56 gr/l, Free SO<sub>2</sub>: 59 mg/l

#### **Winemaking**

The white grapes of the “Viura” and “Malvasía” varieties used to make this wine come from the highest and poorest areas of our old vineyards, where the aeration and sun exposure to which these vines are subjected allow them to produce their best fruit.

Fermented in new Allier oak barrels and then aged on lees in the same barrels for 18.5 months. Bottled in June 2017 in a batch of 3,600 bottles.

#### **Tasting Notes**

**Color:** “Old gold” yellow with greenish reflections. Clean and bright.

**Nose:** Initially, intense and complex notes from its aging in fine oak barrels, with hints of white truffle. When swirling the glass, aromas of white cocoa and even ginger appear, accompanied by notes of toasted pastry cream.

**Palate:** The attack is fresh and saline, very mineral. Elegant and creamy on the palate with mineral and creamy sensations. Long retronasal finish with notes of nuts, hazelnuts... Will gain complexity with time in the bottle.