VIÑA ALARBA

VIÑA ALARBA – BLANCO SELECCION

Varieties: 100% Macabeo/Viura

Oak: No

Planting: Treaditional, 2,5 x 2,5

Terroir: Slate and Quartzite

Harvets: Hand-Picked

Total Production: 10.000 bot.

Winemaking: Selection of grapes took place in the vineyard and cellar. Soft pressing. Cold maceration. Fermentation in stainless steel tanks at a controlled temperature (14 ° C and 15 ° C).

Tasting Note:

<u>View</u>: The colour is gold, a little pale and very shiny.

<u>Nose</u>: Very intense in the nose, exhibiting lots of fruit such as tree fruits, apricot and green apple, mixed with spices and vanilla. It's complex and it opens slowly giving a nice touch of flowers, geranium and honey.

<u>Taste</u>: The palate is fresh, tasty and very pleasant, mild and balanced. It leaves a phenolic, long and lingering aftertaste.

Gastronomy: Perfect for cold and warm starters, rice, pasta or fish dishes.

Service: 12- 14 °C.



VIÑA ALARBA SELECTION WHITE

TECHNICAL DATA:

Degree: 13% Vol.

Ph: 3,16

Acidity: 5,5 gr/l en Tartaric

Volatile Acidity: 0,09 gr/l

Reducing Sugar: 0,01 gr/l

SHEET LOGISTIC:

Bottle: Bordeaux

Cork: Extruded / Synthetic

Capsule: Black ByV Mixed

Labels: VA Blanco

Box: ByV Jalón, with separators

