



WHITE BODEGAZA



Vineyards: From our own vineyards (La Bodegaza), that are over 50 years old and have an average production of 2.5 kg per vine.

Variety: 100% White Garnacha native to the land.

Harvest: When the grapes reach their optimal aromatic maturity, they are manually harvested in small capacity boxes (about 20 kg to avoid crushing the grapes); then they are immediately transported to a cold room and remain for 48 hours at 4°C. of temperature to favor the extraction of primary aromas. After this time, the grapes are transported to the winery in a short space of time.

Elaboration: Destemming and skin maceration of the grapes at 10° C. for 24 hours, to achieve greater aromatic quality and structure in the mouth, bleeding and controlled fermentation with native yeasts in barrels between 18-20° C, to respect all the characteristic fruit aromas of the variety.

Tasting notes: Brilliant lemon yellow with straw color tones. On the nose it is fresh, clean and with great fruit intensity with pleasant notes of citrus, white flowers, stone fruit and tropical fruits and a background of toasted notes from the 600 liters French oak barrels. On the palate it has volume, body and structure, but at the same time it is silky, elegant, easy to drink, fruity with very well integrated acidity that at the same time gives it freshness and persistence on the palate, filling it with fruity and floral sensations reminiscent of the same nuances as on the nose, accompanied by toasted notes provided by the barrel that give the wine greater complexity.

Pairing: Ideal for all kinds of shellfish, paellas, fish with mild sauces, pasta, foie gras, etc.

Conservation and serving:

-Serving temperature between 10 and 13° C.

-Storage temperature between 10 and 15° C. avoiding sudden temperature variations.

Consume preferably within 5 years from the date of sale.