

VALLBLANCA

Gewurztraminer

D.O. Valencia

Estate: La Vega (Albaida - Spain)

Altitude: 600m

Soil type: Limestone

Vineyard age: 15 years

Cultivation: Irrigated

VINEYARD

Made with the German variety Gewurztraminer adapted in a unique way to our climate in the heart of the Albaida Valley, in the south of the province of Valencia and 600 m above sea level. The vineyards, raised on the trellis, and oriented from east to west, enjoy perfect ventilation and good sunshine. They grow in fresh white clay soils, providing them with good acidity and freshness.

ELABORATION

The harvest is carried out during the 2nd fortnight of August, afterwards it is proceeded to a careful and meticulous elaboration controlling the temperature 10°-12° with the latest technology to avoid oxidation and the start of fermentation Later, with a sophisticated selection of yeasts, we let it ferment for 3-4 weeks controlling the fermentation temperature at about 15° to preserve the varietal aromas.

Once the fermentation is finished, we let it rest with its lees for the necessary time until our team of oenologists considers that it has reached its optimum point. In this way we obtain a tasty wine with a great aromatic load.

TASTING NOTES

Our sophisticated white wine is a fresh and fruity wine, with a greenish-yellow color, intense aromas of white fruits, such as quince and pear, with a touch of unique floral notes typical of the adaptation of the Gewurztraminer variety to our climate.

In the mouth the wine has structure and good acidity, which makes it a fresh and balanced wine. The fruity aromas that are perceived via the retronasal route stand out. A wine with 100% Mediterranean carácter

WINEMAKER RECOMMENDATION

It pairs very well with rice, fish, salads and pasta. Serve at a temperature of 5°-8°



Alcohol Vol: 12,5%

Format : 75cl

Contains Sulfites



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