



PRODUCTION

2015, 45 HL { 500 cases}

» Bottling date: December 2015» Market Launch: March 2016



ANALYSIS

Alcohol	13.0	% vol
Dry Extract	35-5	g/l
Residual sugar	9.1	g/l
Total acidity	7.8	g/l (c4h6o6)
РН	3.1	-



TASTING NOTES

- » Colour: green pale and brilliant
- » Nose: Intense and clean, pear, honey and lime.
- » **Palate:** Great concentration, fresh acidity. Grapefruit and apricots, very intense and long finish.



WINEMAKING

» Avarage vineyard age: 12 years. 100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar.

Closed pneumatic pressing. The alcoholic fermentation is carried in small stainless steel tank. Temperature controlled fermentation. Fine yeast contact.