

# Finca Valdelascarretas

## SINGLE VINEYARD RESERVA



### GRAPE VARIETIESES

Viura.



### ALCOHOL CONTENT

13,55% vol.



### WINEMAKING

Harvesting is done manually and in 10 kg boxes, selecting the best bunches in the vineyard. Once the grapes are received at the winery, they are gently pressed.

The must obtained from the pressing will remain for 24 hours in stainless steel tanks at a temperature of 10-12 °C in order to separate the gross lees.

The clean must finished its fermentation in French oak barrels and remained there with its fine lees for 6 months.

After these processes, the wine was aged in French oak barrels for 15 months and bottled in August 2022.

Total bottles: 4,661 units of 750 ml.



### TASTING NOTES

Golden color and medium intensity. Clean and bright.

Medium-high aromatic intensity and very complex.

Notes of citrus rind (tangerine), stone fruits such as ripe peach.

Memories of almond and aniseed, brioche, vanilla and a fine toffee.

Volume on the palate, very sweet, silky and medium acidity.

Saline notes on the palate, where citrus notes (orange and tangerine peel) and toasted notes are present again.

Unctuous, bitter touch with a sweet and long finish.



### SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 16-18 ° C.

Ideal for marinating with seafood, fish, all types of rice dishes, pasta and any type of appetizer.

