

COLAGÓN



GRAPE VARIETIES

60% Verdejo 40% Viura

SOIL

Calcareous clay subsoil and gravelly top soil, with a high concentration of boulders, allowing for good aeration and drainage.

VINIFICATION

18 to 20 days of fermentation in inox vats with control of temperature (16-18 degrees) to extract maximum aromas. The wine is submitted to cool stabilisation, and microfiltration.



TASTING NOTES.

The wine has a straw-like yellow colour with green hues. Sour granny smith apple, zesty lime/citrus, and a slightly grassy/vegetal element mark the flavour of this wine, which has a gush of tart acidity and a crystal clean finish. Alcohol is mild, hardly noticeable, yet the wine has surprising body for a light white.