

LUIS CAÑAS BARREL FERMENATED BLANCO



GRAPE VARIETIES

85% Viura 15% Malvasía

SOIL

Mainly small plots with old vines characterised by being located in chalky-clay soils with low fertility, mainly on slopes and terraces, with an ideal microclimate and exposure to the sun which makes them unique.

VINIFICATION

Grapes harvested manually in small boxes then clusters selected by hand on the sorting table and subsequently, each individual berry is checked on a Mistral table, so that only those in perfect condition continue in the process.

Alcoholic fermentation in new barrels. 4 months ageing on its lees in a combination of new French oak (75%), American oak (25%).



TASTING NOTES.

Golden yellow colour. Very intense on the nose, complex, with a good balance between ripe white fruit and notes of cedar and pastry over a smoky background. Dense and unctuous on the palate, without any edges and a good balance between acidity and alcohol. The aftertaste brings notes of ripe fruit and minerality.