



LA GRANADILLA

VIÑEDOS Y BODEGAS



DOMINIO DE LA GRANADILLA

BARREL FERMENTED
VERDEJO

TASTING NOTES

Straw yellow coloured single varietal with greenish and golden reflections, clean and bright. Intense and complex nose with balsamic notes typical of the variety, very well assembled with spicy and mineral notes as well as hints of fennel. On the palate it is surprisingly round and balanced between the variety and the wood, highlighting the elegance of the whole. Very persistent, long and lively.

VINEYARDS



Surface: From the oldest vines where the maturation is longer and more balanced, the Granadilla Fermentado en Barrica is obtained from our own vineyards. The field work is very meticulous and always respecting the environment.

WINEMAKING



The best grapes from the oldest vineyards are selected in the field, where the analysis later indicates the optimum date for harvesting. A pre-fermentation maceration is carried out at 8°C where the greatest amount of precursors are extracted before fermentation in French and Hungarian oak barrels. The wine remains on its lees in constant battonage for at least 9 months. It is then aged in the bottle to achieve the balance necessary for a wine for ageing.

Alcoholic content: 13,5 % Vol.

GASTRONOMY



This wine is suitable for aperitifs and to accompany fish, seafood, pasta, rice and white meats. It goes well with smoked meats, cheeses and cured ham, and should be consumed at a temperature of 9-10° C.

PACKAGING



Packaging: Cardboard boxes, 6 bottles.
Bottle: Burgundy 75 cc, moss colour.