

BODEGAS ZURBAL



Blanco

VISUAL STAGE: Straw yellow. Clean and bright.

OLFACTORY STAGE: Direct olfaction discloses very intense, fruity aromas of tropical fruit and apples with citrus nuances and hints of herbs (fennel). Retro-olfaction reveals persistent fruit.

GUSTATIVE STAGE: This is a wine with volume, a certain fatty character, well-balanced and round. The finish ówith a hint of acidity and a faint bitternessó is long and pleasant.

VINIFICATION DATA

It is made with 100% Viura grapes.

Vinification begins with pellicular maceration at low temperatures. The berries are then pressed applying a very light pressure, in order to extract only the most interesting portion of the must. The pressed juice is then decanted or cleaned. Fermentation of the clean must takes place at a controlled temperature of 16° C. for two weeks and the wine is then left in contact with the lees for an appropriate period.