

FINCA LA REÑANA WHITE 2016

GRAPE VARIETIES:

90% Viura y 10% Malvasía

GRADE:

13,5% vol

TYPE OF SOIL:

Pure limestone from Sierra Cantabria Mountain

COLOUR:

Golden straw, clean and bright

AROMA:

Citric aromas, hints of vanilla and elegant toasted pastry

PALATE:

Elegant, fresh and velvety. Well balanced wine, stylish and long on the palate

KNOW THIS WINE BETTER

- + Grapes from our vinyard Finca la Reñana. Its soils contribute to elegance, high minerality and a high ageing potential.
- + Hand harvest in 15 kg boxes.
- + Selection table.
- + Aged in specially selected new French oak barrels from the finest forest of France, for a period of 16 months giving structure and aromatic complexity to the wine.
- + Aged in bottle for a minimum of 18 months before being released.

