

## SABATACHA WHITE FERMENTED IN BARREL



### DESCRIPTION

White Wine fermented in barrel, 100% Airén 12,5 % ABV

### ELABORATION

Sabatacha blanco fermentado en barrica is made of ripe Airén selected grapes. The maceration process took place at low temperature into stainless steel deposits for at least 8 hours, so as to obtain aromas from the grape skin. The last cleaning and filtering of the wine was made by a 12 hours lasting cold decanting and it is introduced in new American oak barrels 225 Liters each, where it stays for three months in which fermentation is produced at 18°C, so that wood and fruit aromas are perfectly combined. After this period, it is taken out of the oak, staying on the deposits up to its bottling.

### TASTING NOTES

Brilliant pale yellow color with gold tonalities because of wood produced tannins. Very intense aromas with fruits, vanilla spiciness from the oak mixture. Deep and complex aroma. Well structured and balanced with pleasant wood tannins in mouth. Intense spicy aftertaste. Medium-long persistent.

### GOURMET NOTES

All kind of fish, snacks, seafood, vegetables and salads.

### SERVICE TEMPERATURE

8º-10º C