

ALMARINA ESPECIAL BARRICA

Verdejo y Sauvignon Blanc Crianza

HARVEST:

IGP Tierra de Castilla España

KIND:

Crianza white wine, from our organic dryland vineyards of Verdejo and Sauvignon Blanc, cultivated at 900 m. altitude on our Dehesa del Carrascal farm.

VARIETY AND PRODUCTION:

Old Verdejo and Sauvignon Blanc vineyards, planted on our Dehesa del Carrascal Estate in deep, sandy and limestone soil. This soil, the continental climate with little rain, our altitude and organic dryland cultivation, result in small productions, less than 3,000 kg. /Ha. that define the quality of this wine.

VINIFICATION:

Destemming and crushing of the grapes with nitrogen protection, pre-fermentation cold maceration at 10° C, for 24 hours. Bleeding of yolk must, gentle racking and alcoholic fermentation for 10–15 days, in stainless steel tanks. Subsequent transfer to 500-liter French Oak barrels in contact with the fine lees, with stirring and homogenization to obtain the softness and volume in the mouth of the mano-proteins for 6 months.

The mixture with 50% Verdejo provides the citrus and aromatic herbs, while the 50% Sauvignon Blanc provides the fruitiness. All together with the elegant touches of Aging in 500-liter French Oak Barrels.

Clarification, filtration and stabilization before bottling, finishing its refining in bottles for 6 months in an air-conditioned warehouse.

TASTING NOTES:

Greenish – Yellow Color. Aroma with medium – high intensity. Elegant notes of new wood of fine toasts that highlight the spicy touches of French Oak. In the mouth it is fresh, tasty, balanced, with a mineral background and excellent acidity with a good fruit-wood conjugation that gives it structure in the mouth.

RECOMMENDATIONS:

- Ideal to accompany tapas or enjoy alone.
- Recommended for prepared rice, saucy and tasty fish. Essential with soft meats.
- Service and conservation temperature between 10° and 12°C.



DEHESA
El Carrascal

