



Garnacha Blanca & Tempranillo Blanco



The plots from which the grapes are sourced are flanked to the north by the Sierra de Codés and to the south by the Ebro River. The microclimate in the area and its soils create perfect conditions for these varieties, laying the foundations for an elegant white wine, complex and with bright freshness.

**Cubillas Estate:** 1.4 Ha of Garnacha Blanca (410 m altitude). Soils are poor in this cool area, basically rocky and limestone, providing low yields. These conditions enhance the freshness of this variety and favour its longevity when vinified.

**Finca Majalpozo:** 1 Ha of Tempranillo Blanco (375 m altitude). An area with a structured calcareous clay soil, adding volume and weight to the wines.



After a selected harvest of these plots at dawn, the free run must was obtained without pressing. After controlled fermentation at low temperature for a month, it was subsequently kept on its fine lees for 3 months with regular racking, using both stainless steel tanks and oak barrels from different origins, French, American and Hungarian. Light plate filtering just prior to bottling in February.



Bright straw yellow colour with greenish hues.



Persistent bouquet of fresh hay and freshly cut grass on a backdrop of violet candy and white stone fruit, that goes on and on.



The mouthfeel is rich and ripe, providing an elegant balance of fruit and freshness, silky smooth yet with a long, lingering finish. A wine for the Spring season with great personality.

