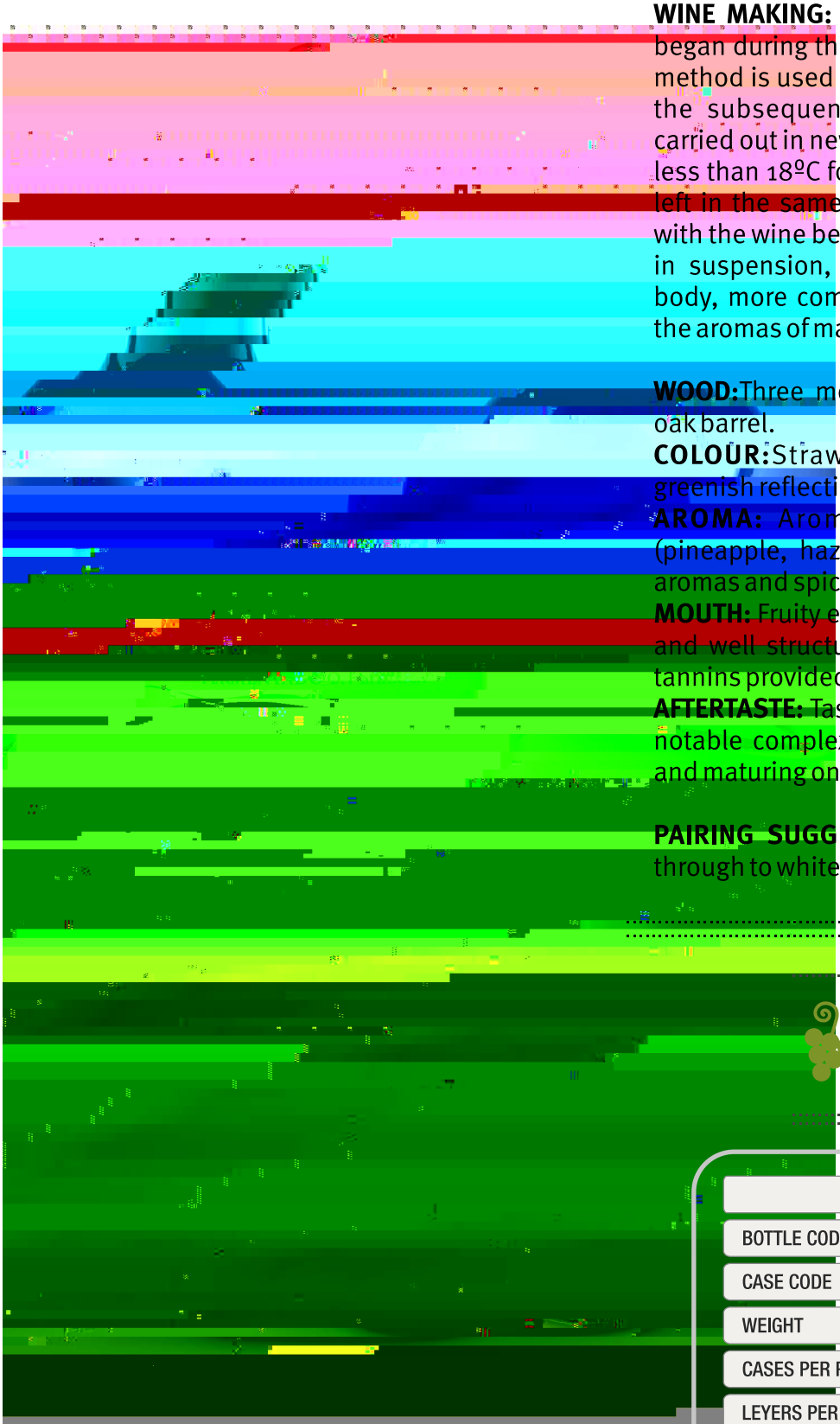
FINCAS DE
azabache



WINE MAKING: The harvesting of the Viura variety began during the last week of August. The draining method is used to obtain the flower must with which the subsequent alcoholic fermentation is to be carried out in new wooden barrels at a temperature of less than 18ºC for between 15 and 20 days. It is then left in the same barrels during three more months, with the wine being stirred every day, putting the lees in suspension, resulting in wine with much more body, more complex and fatty, and, of course, with the aromas of maturing in the barrel.

WOOD: Three months in new American and French oak barrel.
COLOUR: Straw-yellow, with some very bright greenish reflection.
AROMA: Aromas of tropical fruits and nuts (pineapple, hazelnut), well blended with balsamic aromas and spicy from the wood.
MOUTH: Fruity entrance to the mouth, tasty, complex and well structured, very well accompanied by the tannins provided by the barrel.
AFTERTASTE: Tasty, pleasant and long-lasting, with a notable complex harmony of aromas of fruit, wood and maturing on lees.

PAIRING SUGGESTIONS: From seafood and fish, through to white meat, free range fowl, partridge, etc.

100% Viura

10 ºC

6 BOTTLES CASE	
BOTTLE CODE	8423513000343
CASE CODE	28423513002365
WEIGHT	8,2 kg.
CASES PER PALET	125
LEYERS PER PALET	5
CASES PER LAYER	25
EUROPALET WEIGHT	1.050 kg.