

Cifras (blanco)

The uniqueness and the youth

ELEBORATION: the grapes go through cold maceration in stainless steel deposits during two days then a very gentle press takes place. Later on, the must ferments and age with its lees in second year used French barrels.

TASTING NOTES: Straw yellow colour, bright and clear. The nose is elegant and frank dominated by citrus aromas such as grape fruit and lemon. The oak is perfectly integrated adding structure and texture. On the

palate the wine is long and dense, finishing fresh and clean.

13,5°.

VINEYARDS: Andaverde



Contact
EXEO