



## RESERVA

## Gewürztraminer 2010

## Vineyards

The fruit comes from the El Ensueño vineyard in Casablanca. Its soils are clayey sand with low fertility and this, together with the cold coastal climate of the valley, makes it possible to produce grapes with great aromatic expression and plenty of freshness. A minimal irrigation completes the balanced development necessary for producing high-quality grapes. In this way, very crunchy, thick-skinned grapes are obtained, deep pink in colour and with maximum organoleptic quality for wine-making.

## Casablanca Valley



## Vinification

The grapes are picked manually to ensure that they reach the winery in good condition. The fruit is stemmed, selected grape-by-grape and crushed, before being passed through a must-cooler to the pneumatic presses. After pressing, the juice is left to settle in the cold for quite a long period in order to achieve clarity. The wine is fermented in stainless steel tanks at controlled temperature and then fined and bottled at an early stage, so that its freshness and fruit expression are retained.

## Match food



Fruit dessert

## Tasting Notes

**Colour:** pale-yellow wine with faint highlights of white gold, shining and luminous.  
**Aroma:** flowers, such as orange-blossom, roses and jasmine, and white fruits such as melon, lychee and peach.  
**Flavour:** has great body, with a pleasant balance between sweetness and freshness, with volume and a delicious density. It is very persistent, balanced, long, elegant and aromatic.

## Serving

**Tº:** Serve at 8° C.

## Suggestions

**Match food:** Ideal to aperitifs, delicatessen, fine pickles, white meats and desserts in general.

## Analysis

Alcohol:	13.4%
pH:	3.12
Total Acidity:	4.80 g/l.
Residual Sugar:	6.09 g/l.