

# MUNIADONA

BLANCO FERMENTADO EN BARRICA

**Complex, rich and full.**

A wine made from more than 9 white varieties, with a base of Albillo Mayor that is planted among red grape vineyards. A great white wine with a very sapid and acid mouthfeel and a very long persistence.



## APPELATION OF ORIGIN

Arlanza.

## VINTAGE: 2019

It is characterized by a very dry winter with very low temperatures, no snowfall, and a late bud break with small and very concentrated berries, something that has greatly marked the style of the vintage.

## WINERY AND VINEYARD LOCATION

Lerma. Covarrubias.

## TYPE OF SOIL

Alluvial. Gravel and sand and clay subsoil.

## VINEYARD AGE

Centenary.

## TYPE OF VINE

Goblet.

## DATE OF HARVESTING

October, 9th.

## VARIETY

Albillo Mayor, Viura, white Cayetana, white Castellana, Alarije, and others.

## % ALCOHOL

14%

## WINEMAKER

Ricardo Velasco Pla.

## ELABORATION

The white grapes from all the sites are harvested together and pressed directly in a vertical hydraulic press. Fermentation is carried out on its lees in stoneware vats with subsequent aging in used French oak barrels.

## AGEING

11 months in 225L French oak barrels.

## TASTING NOTES

Appearance: Straw yellow with golden glints.

Nose: Notes of white fruit, quince, pear, with floral hints of white flowers.

Palate: Creamy and fresh mouthfeel, full and sapid with a vibrant acidity. Long finish with a light touch of oak reminiscent of the barrel.

## PAIRING

Ideal for fish, pasta and rice dishes as well as white meat or fish.

## AWARDS

Guía Peñin: 92 points

