

# MUNIADONA

BLANCO FERMENTADO EN BARRICA

## APPELATION OF ORIGIN

Arlanza.

## VINTAGE: 2020

Rainy and cold winter with a very rainy spring and no late frosts. A productive year, favorable for a good ripening of the grapes, with freshness.

## 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

7th October.

## VARIETY

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

## 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.

## % ALCOHOL

Around 13,5% depending on the vintage.

## WINEMAKER

Ricardo Velasco Pla.

## ELABORATION

The white grapes from all the plots 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

Around 12 months in 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 approach with ample and sapid palate, and a vibrant acidity. Long finish with a slight reminder of the barrel.

## PAIRING

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

