

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: 2021

It was a relatively dry and slightly cooler vintage than the previous one. This is an excellent vintage, producing wines with great aromatic intensity, good structure, and great length. Despite of being a drier year, the balance between acidity and concentration predicts long-lived wines.

WINERY AND VINEYARD LOCATION

Lerma. Covarrubias.

TYPE OF SOIL

Alluvial. Gravel and sand with a clay based subsoil.

VINEYARD AGE

Centenary.

TYPE OF VINE

Goblet.

DATE OF HARVESTING

10th October.

VARIETY

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

% 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 seasoned French oak barrels.

AGEING

Around 15 months in French oak barrels.

TASTING NOTES

Appearance: Straw yellow with a golden rim.

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

Palate: Creamy and fresh mouthfeel with a broad 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.

