

# VINETA

ANNORVM QVINQVAGINTA

## TASTING NOTE

Yellow with greenish highlights and golden rivets. Presents good aromatic intensity. In nose it is complex and sweet. The excellent maturation of the grape is reflected in the final wine. Notes of confectionery and briochery stand out, which denote the maturity and softness of the wine. The coconut, vanilla and spicy aromas conferred by the time in oak barrels are subtle, delicate and enriching.

## PRODUCTION

Pellicular cold maceration at 15 °C. First phase of low temperature fermentation in stainless steel to extract and conserve the varietal aroma. Second fermentation and aging in European oak barrels.

## HARVEST

Manual harvest the second week of September 2019.

AV (gr./l acetic): 0.5  
Total SO2 (ppm): 120  
Sugars (g/l): 0.9  
Alcohol (%vol): 13  
pH: 3.3  
ATS (gr./l): 3.75



100% Xarel-lo



Serve at 10 °C to 12 °C

