

LAS PLANAS

Vineyard Facts:

Plot Size: 11 hectares

Location: At the slopes of Monte Yerga, exposed to northern winds.

Year of Plantation: 1980

Soils: Clay-calcareous.

Bush vines, manual harvest.

Wine Facts:

Vintage: 2018

Grape Variety: Viura

Fermentation and oak ageing: Selection of 6 American (Ohio & Apalache) and 6 French (Tronçais) new oak casks. Fine grain and medium & medium plus toasted.

Once the fermentation is completed, the wine remains in the casks in contact with its lees periodically stirred (batonnage) till the first racking.

The casks stayed outside of the winery during two winters in order to be exposed to the cold temperatures (natural stabilization process)

Vintage 2018 has aged for 30 months in the abovementioned casks, followed by 18 months in the bottle.

Tasting Notes: Pale golden colour with remarkable tears. Aniseed-flavoured, fine wood, balsamic and honey notes, glacé dried peaches. Complex flavor, peach compote, roasted notes and vanilla hints. These sweet notes appear against a background of intense acidity. Soft on the palate, expressing freshness, wide volume and unctuousness. Smooth and lingering finish.

From this vintage 2018 we have made 3.125 75cl. bottles and 18 Magnum of LAS PLANAS.

Delivered in a four-bottle wooden box and also as part of the Colección Raices gift set.

