

# Rondan Blanco Crianza

## fermentado en barrica

This wine has been extensively and lovingly developed with 100% pure Viura grapes selected from our own vineyards.

### Varieties precentage:

100% viura

### VINIFICATION:

The grapes are lightly pressed generally in a cool temperature to avoid the forming of sediments. The wine then ferments, with the grapes natural yeast, in French barrels where the fermenting wine is in contact with fine lees that are removed on a daily basis. This process continues for approximately 6 months.

### TASTING:

RONDAN White Crianza is fermented in casks and has a beautiful translucent straw yellow colour with a golden rim. Clean and brilliant to the eye. First impressions of the bouquet will give you a complexity of aromas. A fruity hint stands out, together with vanilla aromas mixed with an oak image from its maturing, also with a hint reminiscent of coffee.

### THE TASTE

is powerful, full-bodied, with a well-balanced acidity, the flavour lingers to the end. Round and soft, without classic dry oak tones, where new oak predominates.

Ideal serving **TEMPERATURE:** 8-10° C.



RONDAN BLANCO CRIANZA