

DESDE



1984

TONDELUNA

BLANCO

2023



Tasting notes

White brilliant young wine. Transparent, clean and dry with intense fresh fruit flavours and notes of pear and citrus. Equilibrated and rounded in the mouth with a persistent and subtle aftertaste.

Origin

El Bujed

Vinification

95% Viura y 5% Sauvignon Blanc.

We classified the harvest of the different varieties, picking the Sauvignon Blanc two weeks earlier than the Viura during the end of August and the beginning of September respectively.

We made a soft press of the grapes when they arrived to the winery. We dismuddled the juice by flotation with peas protein.

We fermented the varieties separated with temperature control between 12 and 14 °C. for Sauvignon Blanc and between 14 and 16 °C. for Viura. LSA was added to enhance natural own aromas. We moved the wine after 19 days.

We made the final coupage and clarified it with peas protein and bentonite. We bottled the first batch during the third week of January.

Paring

Fish and seafood.

Temperature better served at: 6-8 °C.

ALC. por VOL.: 12% Vol.

