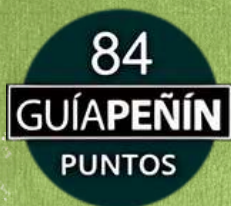


# — CANTAURI —

## BLANCO



## STORY

Cantauri Blanco was born with the third generation of our winery, as until then, white grape varieties had only been used as a complement in the production of red wines.

## GRAPE VARIETY

80% Viura, 20% Malvasía

## WINEMAKING

Cantauri Blanco is made from a careful selection of white grapes grown in estate vineyards located at 520 meters above sea level, on clay-limestone soils that bring freshness and character. The grapes are harvested by hand to preserve their integrity and quality.

At the winery, the fruit undergoes a gentle pneumatic pressing to extract the must, which is then cooled to 7°C for 48 hours to allow natural settling and removal of impurities. Alcoholic fermentation follows at a controlled temperature not exceeding 13°C — a key step in preserving the wine's varietal aromas and freshness. Once fermentation is complete, the wine is carefully stabilized and prepared for bottling, revealing its pure, lively, and honest expression.