

SEÑORIO
DE
LIBRARES



BLANCO

GRAPE VARIETIES

75% Viura, 25% Tempranillo
Blanco

VINEYARD

Vineyards located in the coldest and highest areas, with a cold and sheltered north orientation, approximately 600 meters altitude

TASTING NOTES

On the nose fruity notes of tropical fruits, and stone fruits.

It is broad and balanced, with a final acidic touch that gives it liveliness. Post-taste of fruity notes and fresh sensations.

PAIRING

RECOMMENDATIONS

Appetizers, tapas, or to accompany a meal of fish, seafood, rice or pasta.

ELABORATION

After an early harvest to ensure the acidity and freshness of our wines, we perform a skin maceration at low temperature, approximately 24 hours in contact with the skins. Subsequently, we bleed the must and alcoholic fermentation begins under a controlled temperature of 15-17° for approximately 15 days.

