

Aranleón

SÓLO BLANCO 2022



REGION

D.O.P Utiel-Requena (Valencia, Spain)

VITICULTURE

60% **Macabeo** from trellised non irrigated vineyards in Finca Casa La Viña (La Portera, county: Requena). Altitude: 731 meters. Soil mix: sandy. Average yield: 3 Kg/ vine. Date of harvest: 1 st week in September

40% **Sauvignon Blanc** from trellised non irrigated vineyards in Finca Los Rincones (La Portera, county Requena). Altitude 820 meters. Soil mix: Calcareous. Yield: 2 Kg/ vine. Date of harvest: 1st week in September.

VINIFICATION

The date of harvest is fixed upon the tasting of the grapes. The grapes are machine harvested at night to preserve all the aromas. The different grape varieties are vinified separately.

The wine is aged on its own lees for two months in stainless steel vats. Skin maceration in cold for 12 hours and soft pressing to extract the must.

TASTING NOTES

- **Colour:** Pale yellow with green ribbon.
- **Nose:** Predominance of fresh varietal notes, some grapefruit, peach and tropical fruits (pineapple). We can smell as well some light hints of bakery from the ageing on the lees.
- **Mouth:** With balanced acidity and unctuous sensations due to the ageing on the lees. This is a wine with body and persistence.

Suggested drinking temperature: 10-12° C

ANALYSIS

- Alcoholic Degree: 12,7 % Vol.

AWARDS

- 93 points Guide SEVI 2022

