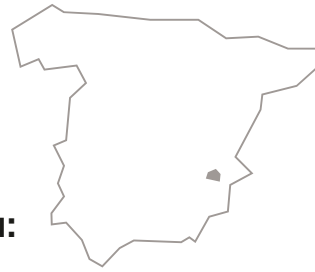


PASAS

PASAS UVA BLANCA 2018

D.O. YECLA - SPAIN

An amazing November Harvest collection for you:
PASAS. Sun kissed grapes clusters send sweet
whispers of mature fruits and juicy raisins.



Light straw yellow



Citrus, kiwi & papaya
Sweet pineapple & ripe banana
A gentle touch of honey



Natural sweetness & fruity
acidity

Light straw yellow colour.
The aromas are intense fruity reminiscent of citrus, kiwi, papaya, sweet pineapple, ripe banana and a gentle touch of honey. On the palate the wine is rich and juicy. It leaves a velvety caress as it moves around your palate. The wine has a great balance between natural sweetness and fruity acidity.

VINEYARDS

Age of Vines
12-25 years old

Yield
30 hl/ha.

Altitude
700 - 900 m.

Climate
Continental-mediterranean
with long hot summers and
cold winters

Vineyards
Yecla

WINEMAKING

Blend
75% Sauvignon Blanc / 15%
Viura / 10% Verdejo

Harvest
Manually, early to mid October

Vinification
Cold Maceration:

—
Fermentation:
12-16°C



Alc.: 12% | **T. Acidity:** 5,5 gr./l. | **pH:** 3,37 | **R. Sugar:** 9,0 gr./l. | **V. Acidity:** 0,30 gr./l.