

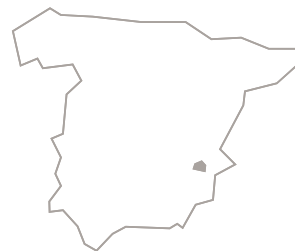
PASAS

Uva Blanca

2019

DO Yecla

Pasas Uva Blanca is the perfect treat for your best moments. Enjoy the flavours that will delight your senses: notes of pineapple and banana, citrics and vanilla, in an harmonious concentration of natural sweetness, and optimal acidity. Drink it alone or in good company!



VINEYARDS

Age of Vines

12-25 years old

Yield

30 hl/ha.

Altitude

400 - 800 m.

Climate

Continental with long hot summers

Vineyard

Yecla

WINEMAKING

Blend

Viura - Verdejo - Sauvignon Blanc

Harvest

Manually, early to mid-October

Winemaking

Cold Maceration

Fermentation

12-16°C

Ageing

Stainless Steel



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. On the palate, the taste of tropical fruit, balanced with a delicate acidity. A great balanced wine.

Alcohol: 12 %
T. Acidity: 5.85 gr./l.
pH: 3.39
R. Sugar: 7.3 gr./l.
V. Acidity: 0.35 gr./l.

90 Pts 2019 Gilbert&Gaillard Int. Challenge