

# PASAS

Uva Blanca

2020

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

40 hl/ha.

### Altitude

400 - 600 m.

### Climate

Continental with long hot summers

### Vineyard

Yecla

## WINEMAKING

### Blend

Viura - Verdejo - Sauvignon Blanc

### Harvest

Manually,  
September-October

### Winemaking

Cold Maceration

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### Fermentation

12-16°C / 14 days

### Ageing

Stainless Steel

Alcohol: 12 %  
T. Acidity: 5.78 gr./l.  
pH: 3.31  
R. Sugar: 7.6 gr./l.  
V. Acidity: 0.19 gr./l.

Gold 2019 Gilbert&Galliard Int. Challenge



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.