

## Cesuras 2017



**Harvest:** 2017

**Zone:** Vino de la Tierra de Castilla y León

**Varieties:** 80% Verdejo 20% Gewürztraminer

**Vineyard:** young

**Soil:** clay and calcareous limestone

**Alcoholic strenght:** 13% Vol.

**Ageing:** 5 months on lees and battonage

**Bottling date:** March 2018

**Production:** 700 bottles

### Production

The grapes come from the plot that surrounds our winery. The vineyard conditions give us grapes that ripen slowly, arriving at the optimum time at the end of September or the beginning of October. Harvesting by hand allows an optimal racking to then proceed to barrel fermentation and lees aging for 5 months, which gives Cesuras its incredible golden color and fresh aromas.

### Tasting notes

Cesuras is a complex and surprising wine, a faithful reflection of the intense varieties of which it is made. Crystalline and clear, with flashes of gold that are reminiscent of ingots. In the nose, fusion of aromas, floral memories such as rose and jasmine and aromas of tropical fruits such as grapefruit and passion fruit. In the background there are toasted notes reminiscent of coffee. In the mouth it is wide at the entrance, harmonious with a note of citrus fruit on the sides that extends the passage of the wine in the mouth.