

## Monte Gatún White 2022

Monte Gatún are our village wines, wines that come from different plots of our own vineyards in Quel, on the slopes of the mountain that gives them their name, the highest in the Sierra de Yerga. In this case, a white wine made with Viura variety and aged for 3 months on its fine lees in French oak, with a subsequent ageing of 7 months without lees.



<b>VARIETY</b>	100% Viura
<b>VINEYARD</b>	Cabeza Somero at 600m and 730m
<b>VITICULTURE</b>	Ecological in the process of certification.
<b>HARVEST</b>	Harvested by hand in mid-September, in 11 kg cases. Cluster selection. Average yield 6,000 kg/ha.
<b>VINTAGE</b>	2022 was a terribly hot year. Only varieties adapted to climate change, such as Viura, and with an early harvest date, were able to maintain the necessary acidity for a wine of these characteristics.
<b>VINIFICATION</b>	Destemming, vatting and spontaneous fermentation. Maceration in white, except for one day of skin maceration.
<b>AGEING</b>	Aged for 3 months on its lees in French oak to give it complexity and volume. Then aged for 7 months without lees.
<b>BOTTLING</b>	August of 2023. 1558bt
<b>ANALYSIS</b>	Alc:13,5% Tot. Ac:5,10 g/l pH:3,44 SO2:114 mg/l
<b>TASTING NOTES</b>	Pale golden colour, with aromas of stone fruit, tropical, floral and pastries. The palate is fresh, with balanced acidity and unctuous.
<b>SCORES</b>	91 Tim Atkin

Contiene Sulfitos-botellas de 0,75 cl