

		<b>OLIVANTE DE LAURA</b> <b>White wine semi-sweet</b>
	<b>GRAPE VARIETY</b>	Set of varieties
	<b>DENOMINATION OF ORIGIN</b>	Vino de la Tierra de Castilla y León
	<b>AGE OF VINEYARD</b>	20 – 50 years
	<b>BARREL AGEING</b>	Young wine without ageing in oak.
	<b>CONSUMPTION TEMPERATURE</b>	8-10 °C
	<b>WINE MAKING</b>	Manual harvesting in crates. Double sorting, first in the vineyard and then in the cellar. De-stemming. Special cold maceration for 8 hours. Alcoholic fermentation in stainless steel vats at 17°C. At a 1030 level of density the fermentation process is naturally stopped leaving traces of natural sugars. Fining, racking and bottling.
	<b>COLD MACERATION</b>	8 hours
	<b>TASTING NOTES</b>	Straw yellow colour. Complex aromas of fruit such as maracuya, pineapple, flowers (rose petals, jasmine), hay, together with mineral and sweet notes. Powerful on the palate, soft and velvety texture with sweet, flowers and flavours. A long and persistent finish.
	<b>FOOD PAIRINGS</b>	Perfect as an aperitif and as an accompaniment for goose/duck foie and cured cheeses. It goes perfectly with desserts such as ice-cream; cheese- fruit- and puff pastry tarts, turrón, etc...

<b>PRESENTATION</b>	White bordelaise bottle, capacity 50 cl. Synthetic cork, 44 mm. Golden and pink capsule made of "complex"
<b>OTHER ITEMS</b>	<b>RESIDUALS VALUES</b> Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager