

		VIÑA CANTOSAN Barrel Fermented
	GRAPE VARIETY	100 % verdejo
	DENOMINATION OF ORIGIN	D. O. Rueda
	VINEYARD AGE	30 – 40 years
	BARREL AGEING	6 months with its lees in new French oak barrels
	CONSUMING TIME	Drink now or lay down for 4-5 years
	CONSUMPTION TEMPERATURE	6-8°C
	WINE-MAKING	Manual harvest. Mechanical night harvest (to preserve freshness of the grape). Crushed and chilled at 4-6°C during 6-8 hours (cold maceration). Pressed in a pneumatic press, we extract the first must (“Virgen o flor”) to elaborate this wine. The alcoholic fermentation starts in stainless steel vats, controlled at 17°C. The must is raked into French oak barrels for the rest fermentation. Aged with its lees during 5-6 months. Finning and racking. Cold stabilisation before bottling.
	COLD MACERATION	6 – 8 hours
TASTING NOTES	Straw yellow colour, with brilliant clarity. Clean on the nose, with pronounced grapefruit and citrus accents very well assembled with the elegant new oak aromas (vanilla) and the characteristic aniseed ending. Very well structured in the mouth, with a good acidity that makes the wine very nice to drink. Long, clean, mouth-watering finish.	
GASTRONOMY	Matches perfectly as an aperitif with cured ham (Spanish “Iberico”), smoked ham, dry fruits (almonds, nuts, hazelnuts, etc..), smooth cheeses, rice dishes (“paella”), smoked fish (salmon, eel, trout, anchovy, etc...), white meats (chicken, turkey, lamb,...), dishes using sauces with presence of butter, cream, etc..and vegetable dishes (corn, squash, etc...).	
PRESENTATION	Green bordelaise bottle, capacity 75 cl. Natural cork, first category. Olive green colour capsule is made of complex.	
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005	

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