

DEMUERTE WHITE

A FLUORESCENT SAUVIGNON BLANC FUSED WITH VERDEJO

A striking and groundbreaking fresh and intensely aromatic white wine from D.O. Yecla, Spain, with a unique personality and a lot of flavour.

Our spring and summer favourite



THE INGREDIENTS

Grape Variety. A blend of the aromatic Sauvignon Blanc (80%) and Verdejo (20%). Fruit obtained from more than ten-year-old vines in low dry yields, grown with ancestral methods from the region.

Climate. Mediterranean-continentalized. Very cold winters and extremely hot summers test the resistance of the strains that grow and develop in the area.

Soil. Limestone, a thick subsoil with the presence of carbonates and a sandy surface with clay formations. Poor in organic matter but very healthy and permeable.

THE MAKING

Harvest. Manual harvest, in 20 kg boxes, intended to take care of the integrity of each grape, preventing it from being damaged.

Vinification. Once the Verdejo and Sauvignon Blanc grape varieties have been harvested, they undergo a cold pre-fermentation maceration process at 19 °C.

Aging. Aged on lees in stainless steel tanks for around 4 months.

THE WINE

Appearance. A clear and bright straw-yellow wine, like no other wine from Yecla.

Nose. A modern wine flavored with fruit and white flowers. Reminiscent of peaches in syrup, apricots, and citrus fruits as well as tropical notes.

Palate. Fresh acidity, light flavor but with unctuousness, creaminess, and body with a long finish with hints of white fruit and herbs.

Alcohol. 12,5%

 **VIVINO 3,8**