

## GIRALUNA

*Giraluna is a White wine fermented in a concrete egg tank, 100% viura from old vines with low production.  
A call to the mystical forces of the earth to raise them to heaven.*

### TYPE OF WINE

Fermented wine in a concrete tank.

### VARIETY

100 % Viura.

### VINEYARD

Old vines in limestone soil based at the top of the vineyard, these vines have very poor soils and limited production. Bush training vineyards, very high due to the age of the vineyard and the careful care of the winegrower.

### VINIFICATION

The must is settled before later fermenting in new French barrels of 500 litres and a concrete egg tank with a controlled temperature to help keep the varietal characteristics of the grape. Bâtonnage takes place, with the wine aged on its lees for 7 months. After a careful coupage, the wine is bottled and left to stand for 5 months in a bottle rack, before releasing into the market in perfect condition.

### VINTAGE RATING 2019

Excellent.



### TASTING NOTES

A very clean and bright lemon-yellow colour, with highlights flickering in the glass. Complex nose that opens up little by little, evolving in the glass from aromas of sour apple skin with a touch of caramel, to apricot jam and floral nuances. In the mouth it is enticing, rich and round, with a fresh finish. An elegant and complex wine with a lot of class.

### PAIRING

The complexity of the wine allows us a wide range of pairings: soft cheeses, grilled vegetables, spaghetti carbonara, pâté, fatty fish, white meats, seafood, oysters, Asian cuisine and even Mexican food with spice.

### SERVING TEMPERATURE

12 °C - 14°C.

### FORMATS

Case of 6 or 12 bottles with corks. EAN code available.