

SELVANEVADA

Blanco

The white version of the traditional 'home wine'. The most open, cheerful and fresh representation of the entry wine. A great character linked to a place, varieties and an everyday style.

VARIETIES

56% Viura, 26%
Tempranillo Blanco and 18%
other white varieties.

WINEMAKING

The grapes are gently pressed, with a small pre-fermentative maceration to increase the aromas. Fermentation in stainless steel tanks. Aged 4 months in French oak barrels. Weekly batonnage of the lees.

TASTING NOTES

Very light yellow. Tempranillo Blanco gives very aromatic notes. Structured and very fresh palate with a vibrant and rich volume. Tangy, zesty, mineral. A refreshing persistence.

