

ALBARIÑO
FINCA CASA JULIA
 White wine, D.O.P. Valencia



Production Area

Designation of Origin Valencia. Continental climate with Mediterranean influences. Chalky clay soils.

Variety

Albariño 100%.

Vinification

We select the best grapes from low-yield strains from our own Albariño vineyards, with a plantation density of 4,000 plants per hectare.

The grape is collected in special boxes weighing 15 kg each. Harvesting only takes place in the morning in order to ensure the good temperature of the grape until it reaches the cellar. Once in the cellar, the full boxes are placed in a refrigerated chamber and the grapes are stored at -10°C.

We select box by box and proceed with stalking and crushing. We place all of the resulting grape pulp in a stainless-steel tank with a cooling system in order to subject the grape to cold pellicular maceration (8°C).

Next, the grape goes to a pneumatic press for light pressing of no more than 0.5 bars. The must extracted from the press is decanted statically for 24 hours and then only the clean part of the must is taken for fermentation to new barrels of American oak with a unit capacity of 400 litres and a temperature of 16°C. Once fermentation is complete, it is stored on lees in exclusive Galileo tanks (spherical cement tanks with a radiant surface) until bottling.

Tips for the consumer

Serve at 12°C. Any precipitate that may be noticed in the wine is natural, as we try to elaborate the wine with as little filtration as possible in order to fully appreciate its quality.

Tasting notes

Colour: Yellow with shiny green flecks.

Aroma: Very intense, fruity and floral, with a slight hint of oak that is very well-integrated.

Flavour: Fruity, elegant sensation in the mouth, dense, full and with good acidity at the end and a long aftertaste.

Pairing:

Ideal for pairing with seafood, fish, matured cheese, vegetables, smoked food, seafood rice or white meats.

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