



LAS SALINAS ZURI

VARIETIES

Viura 80% and Malvasía 20%

HARVEST

Manual during the first week of October.

ESTATE

Carravalseca - Las Salinas.

VINEYARD AGE

90 years.

SOIL

Clayey - limestone.

VINIFICATION

Destemming, cold maceration, and gentle extraction of the flower must. Fermented for 45 days in French oak barrels.

SERVICE TEMPERATURE

14°C.

ALCOHOL CONTENT

12.5%

JE AMESTOY



White
Barrel
Fermented



Viura 80%
Malvasía 20%



Vol%
12.5%



45
days