



REPOSO Blanco 2010

Wine Description

Direct press of grapes not crushed. Racking by cold temperature and earth connection. Fermentation and maceration in stainless steel tanks (temperature always below 14°C). Each variety has been processed by its own with native yeast. Malolactic fermentation in Moscatel trying to avoid the peach feelings. Battonage of lees was performed to age the wine during 3 months, getting volume and mouth in the wine

Tasting Notes

Yellow straw with greenish edge, presenting liveliness and tones of white young wine. In nose, the first impact comes citric flavours in harmony with orange blossoms. With the time they begin to highlight the aromas of grapefruit or peach. Mouth is mainly fresh and voluminous.

Vineyard Characteristics

Production Area/name of vineyard

Size of vineyard (acres):

Soil Composition:

Training method:

Elevation (feet)

500-600 meters

Vines/acre:

Yield/acre (tons):

Exposure:

Year vineyard planted:

Producer Profile

Owned by: Familia Laso - Galbis

Winemaker: Vicente Revert and Carlos Laso

Total Acreage under vine: 112 acrs.

Estate Founded: 2004

Winery Production Total:
60.000 bottels

Country: Highest point in Valencia on the edge of the central plateau

Winemaking & Aging

Varietal Composition:

Gewurtztraminer 40%, Moscatel 60%

Harvest time:

August

First Vintage

2007

Total Bottles Produced:

11,000

Fermentation

Fermentation container:

Length of alcoholic fermentation

Fermentation Temp (oF)

Maceration technique

Length of Maceration (days)

Malolactic fermentation:

Aging

Aging Container:

Stainless

Size of Aging Container

Aged on the lees for 3 months

Age of container

Cooperage:

none

Length of Aging before bottle:

Analytical Data

Alcohol

12.5%

PH level:

3.4

Residual Sugar

<4 gr/ltr

Acidity (grams/liter)

6.9

Dry extract (grams/liter):