



Bodegas Hermanos Peciña

FINCA ISCORTA

de Peciña



GRAN RESERVA WHITE 2020

Made from Viura grapes sourced from our Finca Iscorta vineyard in Labastida, with vines approximately 55 years old planted on clay-limestone soils.

The harvest is carried out by hand in 15 kg boxes to prevent the grapes from breaking, oxidizing, or fermenting before arriving at the winery.

The grapes are carefully selected on a vibrating sorting table, where any fruit not meeting the highest quality standards is discarded, allowing only whole berries to reach the press.

After pressing, the must is transferred into 225-litre American oak barrels, where alcoholic fermentation takes place over the course of one month. During this period, daily bâtonnage is performed to achieve a wine with greater structure and complexity.

The wine is then aged for a further 24 months in Bordeaux-style oak barrels, followed by a minimum of 24 months of bottle ageing before release.

TASTING NOTE

Variety: 100% Viura

Alcohol Content: 13.50%

Color: Amarillo pajizo pálido, con destellos verdosos.

Aromas: Notas de plátano y melocotón, tostado.

Mouth: Cuerpo medio, suaves notas de roble, buena acidez, notas cítricos.

Optimal consumption temperature: 8°-10°