

FERNANDEZ DE PIEROLA WHITE BARREL FERMENATED



VINTAGE 2013: This harvest has been magnificent in terms of health and also with an excellent balance between alcohol content and maturational polyphenols. The good polyphenolic structure makes the wines suitable for long aging in barrels

After a very dry cycle we had some rains in late September, which was perfect for the evolution of maturation, providing better balance and increasing final fruit expectations.

PROCESS: Skin contact (pellicular) maceration of destalked grapes at cold temperatures before fermentation for 36 hours. The must is then carefully separated from the skins and fermented in contact with its lees in brand new casks (100% American), where it is left to age for a few weeks.

TASTING NOTE: Attractive, golden straw yellow bright color. With an Intense nose of varietal notes, ripe fruit with toasty hints from new wood. Well blended and balanced.

Full-bodied, tasty and fresh, good mouthfeel. Intense, persistent finish.

SERVICE TEMPERATURE: 12°C – 13°C