

NIÑO DE LAS UVAS, WHITE OAK-FERMENTED

D.O. BULLAS



Wine made from Macabeo and Malvasía grapes, grown in cooler and high altitude areas with a slow ripening which increases the synthesis and accumulation of aromatic compounds in the berries typical of this crop and preserves a high and natural acidity, perfectly integrated throughout the wine, which heightens its youth and freshness.

The winemaking process begins with a careful selection of the best bunches mainly according to its health integrity and its optimal level of ripeness leading to obtain fresh and aromatic wines.

In order to obtain a quality must, maceration is carried out gently and in a proper time so that too astringent and herbaceous aromas and flavours will not develop.

Cold maceration to extract primary aromas from berries leading to reach the intensity and nuances we wished. Fermentation at low temperature 16-18°C is carried out in fine-grained new French oak barrels. Once it is over, the wine spends 4 months in the barrels with its lees so as to make easier a polysaccharide release during ageing which enhances unctuous sensations on the palate and a better integration of the aromas provided by the wood.

APPEARANCE: An elegant, bright and beautiful wine. Straw yellow colour wine with golden reflections.

BOUQUET: Wine rich in creamy notes both in aromas and on the palate, elegant smoked hints, very expressive white fruit and subtle floral nuances.

PALATE: Unctuous on the palate, well-structured and balanced. Long finish leaving an elegant fruity and quality wood aftertaste.

Vintage: 2015

Grape varieties: 80 % Macabeo y 20% Malvasía

Oak aged: 4 months

Alcohol: 13%

Tap: DIAM V

Weight per bottle: 1'160

Height: 294 mm

Logistical data:

	12 bot. cases
Cases per pallet	50-70
Layers per pallet	5
Weight per case	14.4 Kg.
Weight per pallet	1175 (Eu) /1180 (Am) Kg
Case dimensions (h-w-l)	30 x 25.6 x 34.1 cm
EAN	84203690003023
DUN	18420369003020

