

Description

Austum 2018 is a young white wine with a high aromatic intensity, given by the grape Verdejo, which it is well-known about.

Varieties: 100% Verdejo.

Harvest: Mechanical during the night. With the harvesting at a low temperature, we keep the aromatic potential and minimize the oxidation.

Winemaking: Fermentation at a low controlled temperature in stainless steel tanks.

Climate 2018: the harvest of this year benefitted from the excellent climatic conditions which resulted in healthy and optimum maturation of the grapes. Winter and Spring rains registered had already indicated that the vintage would be an abundant one.

Winemaking

The soils are clayey-calcareous and some of them with gravel. The vineyards are located in the town of Serrada and Rueda. Some parcels have vineyards of enough age and formed into glass but the most part are young vineyards using the cordon royat system.

Technical Info

Alcohol Volume: 13.0 % vol.

Total Acidity: 4.6 g/L

Total Sugar: 0.50 g/L

Volatile Acidity: 0.23 g/L

Total SO₂: 129 mg/L

Tasting Notes

It shows pale yellow color with green reflects. The fragrance is subtle and clean. Detect the ripe white fruit aromas with hints of tropical fruit. In mouth is a fresh wine with a long aftertaste. Definitely. A dedicated and elegance wine.



Bottles

750 mL



Case

6 bot.