



# CUEVA DEL MONGE WHITE

*"Bright golden colour. Powerful aroma, floral, sweet spices, creamy oak*

*balsamic, mountain herbs (camomile, laurel) Fresh and structured in the mouth, glyceric, fatty, pleasantly sweet, tasty, fresh "*

## GRAPE VARIETIES

*70% Viura, 20% Malvasia, 10% White Garnacha.*

*Manual harvest in boxes of 12 to 15 kilos In the winery, the grapes are crushed to Then, a pellicular maceration of the crushed grapes is carried out in the vat, in order to extract the aromatic part inside the skin. Separation of the flower must by gravity and gentle pressing. Static debourbage is carried out for 24 hours (separation of the grape pulp).*

*In order to unify the fermentation process using only indigenous yeasts from the countryside and the winery and ensuring a homogeneous start at controlled temperature, fermentation is started in stainless steel tanks. Starting the fermentation in the tank guarantees the enhancement of the aromas and unifies the process for the whole batch*

*Subsequently and without breaking the process initiated, the wine is decanted so that the Alcoholic fermentation continues in new French and American oak barrels, for more than 40 days with daily batonage. After fermentation the wine continues to age in wood for 4 months*