

# Beso de Sirena

SEMIDULCE

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Grape varieties: 100% Viura

Vineyard – Yields: Over thirty-year-old vines with the typical low yields of older Viura grapevines.

Soils: Clay-limestone.

Winemaking: 12 hours' maceration at low temperature.

Alcoholic fermentation kept at a temperature of 11 degrees centigrade.

Fermentation is obtained with a rapid drop in temperature to 4 °C where it is kept for at least a week, to remove yeasts and produce a wine with 18 g/l residual sugar.

## Tasting notes

Light yellow with green hues. Ebullient nose, with aromas of white and stone fruit. Pleasant mouthfeel; smooth and voluminous. Sweet without being cloying, with a candied fruit finish. Good balance with acidity.

