

## VIZUECOS

### *Blanc de Noirs 2023*



VINTAGE: 2023

**VINO DE PAGO** (own vineyards, winemaking and production in the winery within the boundaries of the state LA CANTARERA).

GRAPE VARIETIES: Cariñena 100%.

TYPE OF WINE: White – White of Blacks (red grapes vinified into white wine).

WINEMAKING: At harvest time, the grapes are hand-picked and placed in 15-kg boxes, ensuring they arrive in their entire state for destemming. The grapes are gently pressed whole to obtain the must with the least amount of color possible. The must is cold-racked to begin fermentation completely cleanly and thus achieve maximum purity of fragrance. Once alcoholic fermentation is complete at a controlled temperature of 16°C, a second racking process is performed to leave only the fine lees, which will be used for a five-month aging process in stainless steel vats, with the aim of giving the wine greater complexity and body.

ALCOHOL: 12,5% Vol.

RECOMMENDED SERVICE TEMPERATURE: 8-10°

#### **TASTING NOTES:**

COLOR: Straw yellow with light golden highlights.

AROMA: The nose offers aromas of fresh red fruit and Mediterranean undergrowth, typical of the Cariñena red variety.

PALATE: Fresh and flavorful with a light salty note from the nearby sea breeze.

**PAIRING:** The versatility of this wine allows it to pair with all types of rice, pasta, and even with particularly fatty dishes such as salmon sashimi or foie-based dishes.