



## ORMAEGUI BLANCO

### GRAPE VARIETY

90% VIURA  
10% MALVASÍA AND WHITE  
GARNACHA

### ALCOHOL CONTENT

12,5%

### SERVING TEMPERATURE

10-12°C



### GRAPE HARVEST

Grapes were collected from our vineyards located in Ollauri in the second week of October, when the fruit had an ideal ripeness. 400 kilos were collected and immediately moved to the winery, to avoid rust in the grape must.

### WINEMAKING

When arriving to the winery the grapes were let soaked for 24 hours at low temperature. After, the grapes were moved to the press and the resulting grape must rests in new European oak barrels where the alcoholic fermentation was started, using the battonage technique every day until the end of alcoholic fermentation.

### TASTING NOTE

Presents a straw-yellow colour with new golden shades on the rim. Clean and shiny. The nose is highlighted by notes of toasted oak. In mouth shows dry in the entrance, unctuous and long and intense ending.

### SERVING SUGGESTIONS

Pairs well with any type of soft meat, fishes, sea food and fat cheese.