

# Los Corrales de Moncalvillo

## LOS CORRALES DE MONCALVILLO MATURANA BLANCA 2019



### GRAPE VARIETIES

100% Maturana Blanca (White).

### TASTING NOTES

**Color:** light golden yellow, medium intensity.

**Aroma:** nuts, caramel, white flowers.

**Taste:** smooth, elegant, well balanced and lingering finish.

### FOOD PAIRING:

Temperature to be served between 8 and 10 °C.

Ideal with rice, creamy sauces, all types of fishes and seafood.

### GRAPES FROM RIOJA DISTRICT

100% Rioja Alta

### MATURATION IN CELLAR

12 months in new French oak barrels of 225 liters.

3 months in bottle.

Grapes picked by hand

Carefully selected grapes

Removal of the stems without crushing the grapes.

Fermentation at controlled temperature in French oak barrels of 225 liters.

Battonage for two weeks.

### ANALYSIS

pH	3,20 upH
Alcohol %	13,00 % v/v
Residual sugar	1,4 g/l
Total acidity in Tartaric	6,20 g/l
Total sulfur	30 mg/l

### ALLERGENS

Contains sulfites.

