

# Sierra Salinas

B O D E G A S



## **Puerto Salinas, 2016**

**DO Alicante**

**Type of Wine:** White Wine

**Appellation of Origin:** DO Alicante

**Winery:** Bodegas Sierra Salinas

**Varietal:** 100% Chardonnay. Vines are well over 100 years old.

**Terrain:** Stony, poor in organic matter. Limestone subsoil with a clay strip in the valley floor. 650 meters above sea level.

**Harvest:** From August until September. Hand-picked harvest and subjected to a strict selection process in the cellar.

**Ageing:** Destemmed, pressed and debourbage before fermentation, each variety separately, under controlled temperature at 13 ° C. Partial fermentation in new French oak.

**Bottling:** Bottled on the property.

**Serving Temperature:** Between 53° and 60° F

**Alcohol Content:** 12%

**About the producer:** In 2006, after five years of planning, Sierra Salinas became a reality with the opening of a winery which is a true reflection of modern technology. The production process, which is gravity fed, owes much to the uniqueness of the building. In addition the cellar, filled with French oak barrels, is thermally insulated, which allows for the creation of very special wines.

**Tasting Notes:** Pale yellow colour, clean and bright with a pleasant bouquet of white ripe fruit, delicate tropical hints and honey, over an elegant floral background. It is silky on the palate, with a persistent fruity, juiciness and a lingering, delicious aftertaste.

**Format:** 750ml (case of 12 bottles)