



Gemma

It is a unique white wine with its elegant scents and the chromatic, translucent and crystalline glow of its colour. The taste is reminiscent of the purest Verdeca. It is a surprising native variety which in our parts expresses itself in all its finesse and is capable of great longevity.

Grape variety: Verdeca 100%

Denomination: IGP (Protected Geographical Indication)

Altitude: 400 meters above sea level

Exposure: South

Type of soil: calcareous, clay

Type of management: organic

Training system: Guyot

Density of vines per hectare: 5,000

Yield: 8,000 kg/ha

Year of planting: 2000

Harvest time: end of September

Fermentation: it is carried out in stainless steel tanks at a controlled temperature and 30% in tonneau

Fermentation temperature: 16°C

Maturation: in stainless steel tanks and French oak tonneau for 12 months

Bottling aging: at least 6 months

Alcohol content: 13% Vol.

Aging potential: 8 years

Tasting notes: the wine has a very bright straw yellow colour streaked with gold. Refined and intense notes of kumquat and neroli give way to memories of ripe peach, balsamic resin, iodine, a touch of cedar and acacia gusts. The sip is compact, balanced, harmonious, not without sonorous acidity. The finish is characterized by savory tone and mineral returns.

Serving temperature: 10/12°C

Food pairing: it goes well with semi-mature cheese, fish-based risotto, white meat and roasted fish.