

HERETAT DE TAVERNERS, S.L.

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Enotourism: Tasting (Monday to Friday from 10:00-13:00 and from 16:00-18:30, Saturday and Sunday from 11:00 -13:30). Guided visits to the cellar everyday with previous appointment.

Foundation Year: 1.999 **Vineyard (Ha.):** 25.

Appellation: D.O. Valencia, Subarea Clariano

Director: Joan Llobell

Winemaker: Ana Gómez



Wine Profile



Name: reixiu **Vintage:** 2010 **Sort of wine:** white wine fermented in barrels

Area (D.O.): D.O. Valencia, area Clariano

Vineyards: Fita and Ribassal

Soil: Stony at south orientation and sandy at north orientation

Grape varieties: 70% Chardonnay and 30% Sauvignon Blanc.

Alcohol: 12° **pH:** 3,5 **Total acidity:** 6,1 g/l **Residual sugar:** 1,15 g/l

Bottle: bordeaux 750 ml.

Winemaking and ageing:

Elaborated from the vineyards of two plots. One, Ribassal, with north orientation is cultivated with Sauvignon Blanc, which helps us to preserve the freshness of the variety. The other plot, Fita, with orientation South and very stony soil, is cultivated with Chardonnay, producing a grape with character

We harvest both varieties the same day to take advantage of the acidity of the Sauvignon Blanc and the mature character of the Chardonnay. The must of Sauvignon Blanc will be fermented separately, meanwhile the Chardonnay remains in its skins for some hours before his pressing.

Racking must carries out of natural form, supporting the cold musts during the necessary hours. The fermentation is realized to low temperature to preserve the aromas, part of the wine proceeding from the variety Chardonnay finishes his fermentation in new French oak barrels. Wine from the barrels and from the tanks are aged with his lees to contribute major complexity, as well as volume and greasiness in mouth.

After two months in barrels, three types of wine are assembled to form the REIXIU and we keep the in tanks up to his bottling in order that the wines reach the wished harmony.

Stainless steel tanks: part of the wine 5 months **Ageing:** part of the wine 2 months **Bottle:** 2 months

Number of bottles: 6.288 bot 750 ml.

TASTING NOTE

Yellow straw color, clean and brilliant . In nose it is perfumed and complex, with creamy and floral aromas, which coexist with the proceeding ones from white and tropical fruits. In mouth it has a fresh assault, voluminous and persistent, where there appear citric and creamy tones.

Dry white wine with character, good acidity and structure, a white elegant wine.

FOOD PARING

Dishes of the kitchen of forefront, with oriental touches. Good accompanist for informal meals and tapas..