



DUALIS 2018

Single vineyard wine from “Casablanca” in the town of Tricio located at 600 meters. To gain concentration of flavors we low the yield using a technique we call “clareo en verde” which means we trim off the bunches we don’t want and leave only the best ones. Soil is clay and limestone..



Varieties	50% Garnacha Blanca and 50% Tempranillo Blanco.
Altitud	600 meters
Harvest	Manual 15 kg boxes
Elaboration	Alcoholic fermentation adn aged for 11 months in an Acacia 500 litres barrel with its own lees.
Alcoholic degree	13,5%
DOCa	
Sub zoneE	
LIMITED EDITION	

TASTING NOTES

VISUAL: Clean and bright soft lemon color.

NOSE: Blond tobacco, apricot kernel and tangerine peel.

MOUTH: Enveloping and silky volume, with hints of green apple, green lime, mandarin. A full-bodied wine, but with a very citrus touch.,

PAIRING

A creamy rice with mushrooms, carbonara pasta, blue cheese.