

— CANTAURI —

BLANCO



HISTORIA

The Cantauti white wine was created by the third generation of our winery, as before then the white grape varieties were only used in the preparation of red wines.

VIÑEDO

Bodegas Alonso González has 1 hectare of VIURA white grapes, 0.5 ha of white MALVASIA grapes and 0.2 ha of other white grape varieties. These are situated at an altitude of 520 m above sea level, with clay-calcareous soils.

VARIEDAD

80% VIURA, 20% MALVASÍA

WINEMAKING

After handpicking, the grapes are pneumatically pressed. Once the must is obtained, it is cooled to 7°C for 48 hours, the impurities are removed (racking) and the process of alcoholic fermentation begins at a maximum temperature of 13 °C. Once fermentation comes to an end, the wine stabilizes and is ready to be bottled.

IDEAL TEMPERATURE FOR CONSUMPTION

10°C a 13°C

