

BOSQUE DE MATASNOS

El vino con alma de Bosque
Wine with the soul of the Forest



Tasting Notes

BLANCO DE MATASNOS 2018

WINE FROM A SINGLE PLOT

They say it considers itself a good white wine, above all different. A white in the land of the reds. The secret is in its origin of Chardonnay planted at the highest altitude of Spain as well as the Viognier and Verdejo that accompany it.

COLOUR

Bright yellow with a greenish background. Clear.

NOSE

Really intense, clean and complex. Fruit predominates, from tropical to white fruit, pineapple, pear in syrup, lightly citrus, a balsamic laurel touch, interesting light spices in the background not masking its fruity essence. Something of nutmeg, white pepper and a touch salty.

TASTE

White and green fruit, pear and golden apple, a tropical finish of pineapple with the presence of freshly cut grass, typical of our verdejo. Well-rounded, magnificent acidity, intense, opulent, long. Minerality of the terroir, salty notes. Wine from a single plot.

PRODUCTION

Harvested in 12-kilo crates and transported chilled to the cellar to remain cooling overnight. The next day, table selection by bunch. Fermented at low temperature with selected yeasts from Bosque de Matasnos in new 500-litre barrels from a single French forest. Wood specially selected for this wine. Matured for only 6 months to prevent the wood from becoming the protagonist.

