



# Maetierra

vintae



## TECHNICAL DOSSIER

Grand Libalis is an explosion of taste. It is the beginning of many special moments, as many as you want to create. Choose yours and ¡Carpe diem!



## VARIETIES

Muscat à Petits Grains and Riesling.



## ALCOHOL CONTENT

11,5% Vol



## VINEYARDS

Young vineyards with Muscat à Petits Grains and Riesling vines planted within the PGI Valles de Sadacia in 1999 on low-yield calcareous-clay soils.



## HARVEST

Mechanical harvesting carried out at night, which started on the last week of August.



## WINEMAKING

Following a strict selection, the grape undergoes a cooling process and a pre-fermentation maceration, where the best possible aromas of the Muscat à Petits Grains and Riesling varieties are extracted. The alcoholic fermentation is carried out in 20,000-litre tanks at a temperature below 15° C, and it is interrupted in its final stage with the aim of obtaining a natural sweetness that, together with the acidity provided by the Riesling, results in an elegant, balanced and complex wine.



## TASTING NOTES

Straw yellow colour with golden shades, clean and glossy. High aromatic intensity with a predominance of fresh syrupy fruit, such as lychee, mango or papaya. It is a complex and elegant wine, recalling honey and marmalade notes as well as hints of thyme and dill. On the palate, it is a full-bodied wine with a fresh and pleasant aftertaste, great unctuousness, elegance and length. It has a very long aftertaste with pleasant sweet fruit nuances.

# GRAND LIBALIS



Presentation: 75 cl