

# EL BONHOMME BLANCO

**Appellation:** Denominación de Origen Valencia

**Grape varieties:** 80% sixty-year-old indigenous Malvasía - 20% twenty-five-year-old Viognier

This beautiful and interesting parcel of Malvasía was found in the midst of the 2012 harvest, hidden between the bush-grown Monastrell vineyards of Fontaneres, Valencia. With the second cuvée 2013 we blended a little Viognier to give a touch of crispness, brightness and more depth to the wine. The Malvasia varietal is indigenous to the region of Valencia, while the Viognier was planted 25 years ago. The latter has adapted gloriously to the sun and heat of the region.

## Vinification & Ageing

Temperature controlled fermentation (16º) for 2 weeks in small stainless steel vats. Aged in French Taransaud oak barrels for 4 months with a meticulous contact with its lees.

## Tasting Notes

Haystack colour, floral nose with a hint of French wood, citrus, pink grapefruit with a touch of minerality on the palate, mangoes and apricots notes.

