



**BODEGAS  
LUIS ALEGRE**

UNIQUE WINES FROM OLD SINGLE VINEYARDS



# *Desbastado Blanco sobre Lías*

## TYPE OF SOIL

Clay Limestone

## GRAPE VARIETIES

95% Viura, 5% Malvasía

## WINEMAKER'S NOTES

Straw yellow with greenish trim that denotes youth.

At nose presents very fresh notes, typical of pineapple, banana and passion fruit. The palate is fresh, very round and with important weight and volume derived from a meticulous work on lees.

A very versatile wine. To take alone or to pair with; rice, fish, white meat, Asian and Mexican cuisine.

---

*Selection of Viura and Malvasía from two of our emblematic vineyards; Portiles, planted in 1920 and La Reñana, planted in 1945.*

*Soft pressing with 42% of yields to extract only the flower of the wine.*

*Divided into two deposits; cement egg and stainless tank.*

*The controlled alcoholic fermentation is developed at 14° for 3 weeks to extract fresh and primary aromas.*

*Later work on their lees for 5 months in which a meticulous battonage is applied at least 2 times per week in order to achieve volume and structure.*

*Due to this process, its evolution potential extends until 3 years after its elaboration.*

