

SATINELA

Marqués de Cáceres
Satinela 2013

95% Viura
5% Malvasía



These grapes are harvested late in the maturity of the grape and are, therefore, ripe and concentrated in flavours and aromas.



Attractive, very pale golden colour. Fragrant bouquet with a depth of exotic fruit, lychees, sweet pears. Intense flavours in the mouth where this wine's mellow character alternates with a pleasant vivacity to highlight its balanced, elegant style. Reveals in full the unique personality of the 2013 vintage.



Generally speaking, this has been a cold, damp year with very little sunshine and rainfall way above the usual levels. This delayed the budding and caused irregularities in the flowering and the settings of the berries.

Following an unusually wet winter, the almost wintry temperatures in March and April delayed the budding by about three weeks. Summer, however, was very favourable with many sunny days, pleasant temperatures and not too much heat. In spite of this, the delay in the vegetative cycle continued throughout and set back the harvest until the month of October.



Following skin contact maceration, the must is fermented slowly in stainless steel vats at controlled temperatures. The vinification process is carefully supervised so that the wine preserves a pleasant, well-balanced sweetness.



Serve chilled as a delicious aperitif or as a creative match for appetisers such as canapés, sweet and sour dishes, curries, oriental cuisine and cheese (goat's and blue). It also balances nicely with light desserts. Serve at 8-10°C. Drink young.

