



Los Dos White 2013

WINE DESCRIPTION

From slopes on the edge of the Sierra Iberica, just south of Navarra, Los Dos White combines the tropical notes of Chardonnay (25%) with the floral aromas and fruit flavors of Muscat (75%). The wine is fermented in stainless steel tanks to preserve the fresh fruit character of each varietal.

TASTING NOTES

Pale yellow with brilliant greenish hues, aromas of papaya and pineapple show through in this beautifully structured and balanced white blend. On the palate, this wine has well-integrated and lingering acidity with a long, elegant finish.

FOOD PAIRING

Pair with summer salads, grilled cod with mango salsa, or prawns wrapped in Serrano ham.

VINEYARD & PRODUCTION INFO

Vineyard name:	The La Cascajera and El Picador vineyards
Vineyard size:	500 acres
Soil composition:	Iron-rich clay and slate
Training method:	Bush and Trellis
Elevation:	1,485 feet
Vines/acre:	880
Yield/acre:	2.0-2.4 tons
Exposure:	Northeastern
Year vineyard planted:	1988-2000
Harvest time:	September
First vintage of this wine:	2013
Bottles produced of this wine:	68,000

WINEMAKING & AGING

Varietal composition:	75% Muscat and 25% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	61 °F

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.2
Residual sugar:	2.6 g/L
Acidity:	6.5 g/L
Dry extract:	28.0 g/L

PRODUCER PROFILE

Estate owned by: Bodegas Aragonesas
 Winemaker: Javier Vela
 Estate founded: 1984
 Winery production: 8,000,000 Bottles
 Region: DO Campo de Borja
 Country: Spain