

## DIAPIRO WHITE



With our brand new wine Diapiro White, the winery brings back a very peculiar grape variety called Merseguera, traditionally grown in the region. For the technical team, this is a dream come true after years of research. For this project, bush vines from limestone soils, located at more than 650 meters altitude have been used. Controlled yields and non-irrigated vineyards, barely supported by very few and occasional watering during the hottest month of the summer. The Mediterranean-Continental climate, with its dry winters, generally cold springs and very warm summers, where fresh nights predominate, surrounds the vineyards, getting this way grapes with a good level of sugar as well as a very good gathering of acids and bouquets. Once the hand-harvesting has been carried out during the very early hours of the day, a de-stemming and soft crushing process is being applied. The grape juice is macerated with its skins at 8°C around 6-8 hours. Part of the grape juice is fermented in stainless steel deposits at 14°C on the thin lees, whereas the other part is fermented in new French oaked barrels, followed by a slight aging on the lees during two months, with a twice a week battonage technique to keep the fine bouquets and to get a very balanced and harmonious wine.

### WINE TASTING NOTES

#### Colour

Yellow with golden and shiny tones.

#### Nose

Medium intensity, fresh, with hints of white flowers, grapefruit, fennel, mint and peach. The very subtle aging in oak.

#### Palate

Fresh, slightly unctuous because of the aging on the lees, with notes of apricot, bitter almond, grapefruit and mint. A wine with Mediterranean character, balanced acidity and a pleasant freshness. Long and elegant end.

#### Food pairing

White roasted meat, smoked dishes, sushi, risotto, white fish, creams, tempura, aged cheese, cold meat and rice with fish.

#### Serving temperature

8° - 10° C

### ANALYTICAL DATA

Alcohol 13%  
Total acidity 5,0 g/l  
Volatile acidity 0,30 g/l  
Residual sugar 2,5 g/l  
Total sulphates 100 mg/l

\*Analytical data for guidance



### PRODUCT (unit)

<b>Bottle</b>	Troncoconic
<b>Height</b>	30 cm
<b>Width</b>	8,5 cm
<b>Glass weight</b>	550 g
<b>Gross weight</b>	1300 g
<b>Stopper</b>	Cork
<b>EAN code-bottle</b>	8437012881341

### PACKAGING (6 units/case)

<b>Length</b>	24,5 cm
<b>Width</b>	16,5 cm
<b>Height</b>	30,5 cm
<b>Volume</b>	12,33 dm <sup>3</sup>
<b>Total weight</b>	8 kg
<b>EAN code-case</b>	8437012881358

### EUROPALLET (630 units)

<b>Length</b>	120 cm
<b>Width</b>	80 cm
<b>Height</b>	167 cm
<b>Volume</b>	1,6 m <sup>3</sup>
<b>Cases x pallet</b>	105
<b>Cases x height</b>	21
<b>Heights</b>	5
<b>Total weight</b>	860 kg