

## **SERICIS CEPAS VIEJAS MERSEGUERA**

**D.O.P. VALENCIA**

*'Sericis' means 'silky' in Latin. This wine's name and delicate palate pay tribute to Requena's silk trade and Casa de la Seda guild house. It is made using Merseguera grapes and is fermented in oak casks, followed by 'sur lies' ageing.*

### **Area of Production**

Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with a strong influence from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

### **Grape Variety**

100% Merseguera

### **Winemaking**

Made using the technique of carbonic maceration in the fermentation of the Merseguera grapes. When the intracellular fermentation reaches 2º of alcohol the grapes are pressed and the fermentation is completed in oak casks. In barrel a 'battonage' is carried out once a week and the wine is aged on its lees for two months.

Wine suitable for vegetarians and vegans.

### **Tasting**

#### **Note**

Colour: Bright yellow with green tinges.

Aroma: Medium intensity aromas of ripe white stoned fruit with a hint of flowers, fennel and balsamic tones.

Taste: Smooth, round with flavours of apricot and dried peach. A wine with Mediterranean character, well balanced acidity and a long finish.

### **Serving Suggestions**

Sericis Cepas Viejas Merseguera is a very aromatic white wine with a big personality ideal to be served with salads, seafood, fieduà, paellas and white meat. It is also excellent served on its own. Best served chilled between 6 and 8°C.

### **Vintage**

2019

### **Alcohol Content**

12% vol.

### **Available in**

750 ml



### **LOGISTICAL INFORMATION**

**Closure:** Cork  
**Packaging:** 6 bottles per case  
**EU pallet:** 80 cases / 480 bottles  
**Layers:** 5  
**Weight:** 695 Kg

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