

B O D E G A S TRENZA

You get a delicious blend of only the most tantalising white grape varieties

What you can expect from La Orphica Selección Aurora is entrancing tropical fruit aromas that will have you dreaming of paradise and a zesty, refreshing finish that will have you milking the bottle for the last drop!

La Orphica Selección Aurora captures the essence of four amazing grape varieties: Viura, Verdejo, Sauvignon Blanc and Moscatel. They are blended together to play off each other's strengths and together they release explosions of harmonious aromas and flavours that flicker and dance across the entire palate. In true Aurora style, this white wine is exciting and a natural treat to your senses.

Winemaking Notes

The grapes were harvested at different stages starting from the end of August through mid-September 2021 at the early hours of the morning when the temperatures are low and the grapes themselves are chilled. Harvesting in these conditions allows for the grapes to preserve their natural aromatic characteristics and offer a very expressive aromatic wine once bottled. Each grape variety was vinified separately. The musts (only free run) were settled and racked before fermentation using selected yeasts. The temperature is controlled, maintaining it at 13-16°C throughout the fermentation in stainless steel tanks. A youthful and refreshing wine ready to enjoy once bottled.

Winemaker: David Tofterup

Vintage: 2022

Blend: 65% Viura, 20% Verdejo, 8% Sauvignon Blanc, 7% Moscatel

Analysis: Alcohol: 12,5% Total Acidity: 5,60g Residual Sugars: 10,0g

Tasting Notes

Bright lemon-yellow colour with attractive and youthful notes of lime, grapefruit, ripe peaches and orange blossom. The palate is soft and easy drinking with a refreshing finish. Best to drink within 2-3 years of vintage



BACCHUS - UEC
2021 VINTAGE