

Sea Legend No 5

by

CRUSOE TREASURE

UNDERWATER WINERY




UNCORKING


Ideal storage temperature: 12°C (53.6°F)

Recommended serving temperature: 5°C (41°F)

TASTING NOTE

 **Visual:** Bright gold with green hues.

 **Aroma:** Intense and very mature in the nose with floral touches of mint and tea, typical of the viognier. Ripe melon, quince, honey, caramel, coffee, dulce de leche, custard and vanilla with aromas of nuts such as pistachio and walnut from aging in French oak barrels. Deep aromas from smoky to roasted coffee. Complex.

 **Flavor:** Powerful and balanced, a full-bodied wine thanks to the great acidity and unctuousness that surrounds it. Pleasant bitter finish providing great texture and long in the mouth. Retronasal dairy aromas of tropical fruit yogurt, pineapple and balsamic touches, even a touch of incense.

Extraction Date: 20/06/2018

Limited Edition: 500 units

Packaging: Boxes of 1, 3 or 6 bottles. Every bottle comes with specially designed gift box and booklet. A Japanese artist has represented the marine species of the underwater cellar through watercolor paintings.

Production: Aged for 24 months in French Oak barrels and undersea treasuring of minimum 12 months.

Varietal: Viognier

Appellation: Hoya De Huesca region, pre-Pyrenees, close to the Caballera mountain range and the desert of Aragón (Monegros), old vineyards.

Specific Region: Ayerbe (Huesca)

Alcohol Content: 13% Vol

ENOLOGISTS

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