



Spain, PAGO CASA GRAN, Falcata White, Valencia , Blanc Valencia,

The “recent” history of wine at PAGO CASA GRAN estate began at least 300 years ago. They have preserved an ancient wine cellar from those times in the Casa Benasal building. Manuela Galbis, the founder’s mother, reinitiated wine production at PAGO CASA GRAN during the 1960’s.

However, wine remnants dating back to the 4th century B.C. have also been found just a short distance from the winery, in the ruins of an Iberian town located a top the mountain that borders the estate.

PAGO CASA GRAN define itself

WINEMAKING

Fermentation in stainless steel tanks.

Each variety has been processed by its own, fermented with native yeast.

Work with lees for two months

VARIETALS

12.5 % VOL.

Gewürztraminer 50%, Muscat d’Espagne 50%

SERVING

53F

AGEING POTENTIAL

2 to 3 years

TASTING

On the nose, aromas of passion fruit, mango, papaya and citrus of mandarin and lime.

On the palate, voluminous, persistent, with good balance structure –acidity and fresh.

FOOD PAIRINGS

Perfect to pair with pasta, rice, fish, white meat, cured meat, roasted vegetables or soft cheese.

