

TECHNICAL DATA



60% Viogner
35% White Grenache and 5% Chennin



Manual harvest in 15kg boxes.
A 2nd selection is made in the winery.
Vertical press with a gentle pressing.
Controlled fermentation in 1.000 l tanks.
10% skin maceration



Aged in stainless steel for 6 months.



Alcoholic degree: 14.5 Total acidity: 4.3g/l
Volatile acidity: 0.24g/l - PH: 3.39
Residual sugar: 1.1 g/l Sulfur: 64mg/l



3.000 bottles.



Food Pairing

- Patés
- Sheep cheeses
- Blue Fish
- Pasta and rice
- White meat stews



Tasting Note



- Pale gold color with golden reflections.
- Wide variety of intense aromas from white and yellow fruit, spices, and smoked.
- Long-tasting, complex, silky and persistent.