



FONT DE LA FIGUERA

WHITE - 2020 - PRIORAT APPELLATION

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° - Total acidity: 6 g / l
Volatile acidity: 0.25m / g - PH: 3.37
Residual sugar: 0.7 g / 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.