



Sió Blanc

Grandes Pagos de España

Varieties

56% Prensal Blanc, 4% Viognier.

Type of wine

White wine fermented for 5 months in 500L barrels.

Analytical parameters

Alcohol: 14%

Winemaking

Hand-harvested. Strict selection and gentle pressing of the bunches at low pressure in a pneumatic press to prevent oxidation. Partially fermented and aged on its lees for 5 months in French oak barrels.

Tasting note

Colour: Golden yellow. Clean and bright.

Nose: Rich in nuances: honey, candied orange, lemon marmalade, rhubarb.

Palate: Balanced and velvety. Creamy. Notes of baked apple.