



Viognier

D.O.P. Pago de Vallegarcía

Varieties

100% Viognier.

Type of wine

White wine fermented and aged for 6 months in French oak barrels.

Analytical parameters

Alcohol: 13.5 %, Sugars: < 1 g/l

Production

20,600 bottles 0.75 L, 225 bottles 1.5 L

Winemaking

Pre-fermentative cold maceration at 8 °C. 80% of the fermentation is carried out in temperature-controlled tanks at 15 °C. 20% is fermented in barrels and aged on the lees for 6 months.

Tasting notes

Bright yellow color with greenish highlights. Intense and aromatic, with floral notes. Elegant and enveloping on the palate, with a finish showing subtle oak notes.

Awards

Añada 2018

- Jancis Robinson 16,5 / 20 (Distinguished)

Añada 2017

- Guía Peñin 91pts
- James Suckling 90pts

Añada 2015

- Guía ABC 94pts
- Guía el País 94pts
- Guía Peñin 91pts
- James Suckling 90pts

Añada 2013

- Guía Peñin 92pts

Añada 2012

- Guía Peñin 92pts
- Robert Parker 90pts
- Bacchus Award Gold Medal