



## Viognier 2020

The wine is obtained 100% from the Viognier variety, has a specific deep yellow color and crystal clear. The scent, which is splendid and elegant, reveals stone fruit aromas of nectarine and pear, complemented with tones of honeysuckle and gingerbread cookies. The uniqueness of this wine arises from the 10-months extended contact with the fine lees, by the so called "sur lie" method, which produces a complex bouquet. The taste is full-bodied, with remarkable minerality and creaminess, followed by a long, harmonious aftertaste. Enjoy this wine in combination with creamy, mildly spicy dishes.

We recommend consuming this wine at a temperature of 10-12°C.

Alcohol: 15% by Vol.

**Bottled**: September 2021