



Príncipe de Viana



Edición Limitada

VINTAGE: 2019

VARIETIES:

Tempranillo, Syrah and
Garnacha

It is the result of a determined commitment to the terroir, differentiating element of the personality of the wines, fleeing from the fashions that steal character and style to the wines.

VINEYARDS:

The management of the vineyard is taking care to the maximum the aromatic protection avoiding losses by water stress, favouring the balance and freshness carrying out precise viticulture. Prince of Viana Limited Edition, is the exaltation and synergy of three different varieties. The texture of the terroir is frank to clayey, with a high presence of limestone loams and good drainage. (Contribution of red and ripe black fruit).

WINEMAKING AND AGEING:

Cold maceration at 6°C for 48 hours, then alcoholic fermentation for 7 days with native selected yeasts at a temperature of 27°C. Post-fermentative maceration for 14 days. Total encubing period of 22 days. The wine that is used for this selection corresponds only to bleeding (drop by drop) wine. Malolactic fermentation is carried out in oak barrels. Ageing of 14 months in oak barrels.



Intense ruby red colour.



Bursting with aromas of red and black fruits, cherries, plums, wild strawberries and blueberries. Elegant notes of wood, mild toast and hints of vanilla and coconut appear with equal intensity as the fruit aromas, adding a unique complexity to the blend.



Ample, round and well-structured on the palate. After-taste of persistent fruit flavours.



White and red meat, game, sausages and cold meat, legumes, slightly matured and matured cheeses.
Recommended service temperature: 16-18°C