



EDICIÓN Príncipe de Viana

VINEYARD: 2023

GRAPE VARIETIES: Garnacha blanca, Chardonnay and Sauvignon Blanc.

Exciting, combination of three great white varieties. The embracing richness and body of the Chardonnay, complemented by the citrus fruit edge of the White Garnacha and the racy freshness of the Sauvignon Blanc, all tempered by the work done with the lees at the winery to produce a fresh yet elegant white wine.

VINEYARD:

23 years old trellis line vineyards.

El Crucero de Cadreita plot (Chardonnay): Poor Limestone soils with loamy-sandy texture and abundant pebbles providing excellent drainage. This loamy gravel remains for 14 metres below ground level, giving way to different types of clay underneath.

Finca de Santacara plot (Garnacha Blanca and Sauv. Blanc): Loam and limestone soils excellent drainage.

WINEMAKING:

Night harvest. Cold maceration 4°C for 12 hours. Fermentation with indigenous wild yeasts at low temperature keeping the must in contact with its own lees until fermentation is completed.

TASTING NOTE:

COLOUR: Bright, crystal clear yellow colour with green hues.

BOUQUET: Floral and citric aromas of lime and broom are at the forefront, giving way to apricot and pineapple with hints of scrub herbs, making for an appealing and complex bouquet.

MOUTHFEEL: A fresh, pleasant mouthfeel replicating the fruit character of the bouquet in a rich, opulent way, and with a long, lingering finish.

FOOD PAIRING:

Ideal pairing for aperitifs, all kinds of fish and seafood, rice dishes, Asian cuisine and pasta.

Recommended serving temperature: 12°C

More information:

Bottle Burgundy moss/brown colour.

Capacity 75cl.

Weight 500 gr.

Contains sulphites.

