



## Príncipe de Viana

### Vendimia Tardía

VINTAGE: 2019

#### VARIETIES:

Chardonnay

*It's exactly this combination of fresh and sweet flavours that can charm any palate. This is a clear example of our commitment to uniqueness, a most unusual cepage for a late harvest wine.*

#### VINEYARDS:

Príncipe de Viana Chardonnay's vineyards are planted on poor soils with excellent drainage, oriented to encourage and protect the aromas typical of the grape variety, optimizing the terroir's potential to the maximum. During ripening, the winemaking team sought to naturally increase the sugar concentration, so the grapes are harvested one month later than usual, thus significantly increasing sugar concentration in the berries, both because of ripeness and natural dehydration.

#### WINEMAKING AND AGEING:

Night harvest. Cold pre-fermentation maceration is carried out at 8°C in an inert atmosphere. The bunches are collected when their must sugar concentration reaches 32-35° Brix, hence the wine's name (Vendimia Tardía = Late Harvest). The alcoholic fermentation takes place in French oak barrels with native yeasts, selected in the vineyard. The sugar in the must is consumed by the yeasts and transformed into alcohol, until the alcohol kills the yeasts, therefore ending the alcoholic fermentation, leaving a significant amount of sugar in wine that had not been burnt by the yeasts (90-126 g / l) depending on the year. After the fermentation, the wine remains in the barrel on its fine lees for 12 months until bottling. No bottle ageing.



Deep golden yellow colour, clear and bright



Complex nose of preserved pineapple, apricot, quince, orange peel and rosemary honey. Classical barrel-ageing notes of vanilla, fresh-toasted almonds and dried figs. The overall impression is refreshing, lively and bursting with fruit flavours.



The palate is unctuous and rich, with an exceptionally long finish and well balanced acidity.



Tinned sardines, fresh foie, caviar, foie gras pâté, quince jelly and Spanish Turrón (typical Spanish Christmas sweet).  
Recommended service temperature: 6-8°C