

SIERRANORTE

bodega



1564 VIOGNIER BARREL FERMENTED ORGANIC 2022

GRAPE VARIETIES

Viognier 100%



VINEYARD AND TERROIR

Location: El Cerro
Altitude: 700-740 metres.
Climate: Continental made milder by Mediterranean influence.
Soils: Medium-deep sandy limestone.
Age of the vines: 22 years.
Growing system: Trellised in Guyot.

VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour rapid assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

The grape this wine is harvested at night. Skin-contact maceration is followed by low-temperature fermentation (15°C). The wine then ages for a short period in Bordeaux (225 l) oak barrels before being bottled. The processes leading up to the bottling (fining, stabilisation and filtering) are carried out in the gentlest way possible in order to preserve all of the wine's character.

TASTING NOTES

A straw-yellow colour with a green tinge. White fruit, tropical fruit and mineral aromas. On the palate, the wine is fresh, balanced and very expressive. It is aromatic, pleasant, dense and creamy.

SERVING RECOMMENDATIONS

Excellent with appetisers, pasta or rice dishes, fish, seafood or poultry. Best served at a temperature of 8-10°C.

ALCOHOLIC DEGREE 12.5.

AVAILABLE IN BOTTLES OF 75cl.

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