

SELECTION 2022 WINE FROM THE TOWN OF LAGUARDIA



VARIETY:

100% Viura.



PRODUCTION & AGEING:



Gently pressed and fermented in bocooy for 7 months at a controlled temperature. After fermentation, the wine has remained with its lees in the same barrel for 5 months on a rotating sleeper, turning it weekly in order to achieve greater complexity. The ageing was completed by refining in the bottle until it reached its fullness.

Bottled at the beginning of June 2023.



APPEARANCE:

Medium greenish-yellow color.
Clean and bright appearance.



NOSE:

Intense aroma but fresh in turn.
Presence of aromatic herbs,
citrus and delicate aromas brought
by the barrel.



MOUTH:

Tasty, with volume and good acidity.
Great balance between fruit and barrel,
predominating spicy and creamy notes.
Long in mouth.



ALCOHOL CONTENT: 12,5°.



RECOMMENDATION:

Consume at temperature
between 10-12°C.



"Cultivating a true friend requires dedication and time"

