

MAGNUM · SIGNATURE WINE



**VARIETY:**

90% Viura,  
10% Chardonnay



**PRODUCTION:**

Manual harvest, gentle natural pressing to extract the flower must. It ferments in a small stainless tank at a controlled temperature of 16º for 3 weeks.



**AGEING:**

Once fermented, the wine remains in tank for 4 months working on its fine lees.



**REFINEMENT IN BOTTLE:**

Minimum 2 months.



**ALCOHOL CONTENT:** 12,5°.



**RECOMMENDATION:**

Consume at a temperature between 9 & 11C.

