

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.

