

Viero 2016

White wine
barrel fermented



Grapes

Viura 100%

Vines and harvest

Our vineyards are located at an altitude between 550 and 610 meters over the sea level

Oriented mainly to the Northeast.

Tertiary Soils with bedrock of red marlstone and red clay with a thin soil of the quaternary period of glacial stones, lutites, marls, sandstones, gravels...

The grapes were hand-harvested in 180 - 200 kg capacity boxes.

Bush vines between 42 - 80 years old and yields under 5.000 kg/Ha.

Winemaking

We left the grapes in an industrial fridge for 24h at 4°C. We sort and destem 100% of the grapes, followed by a short maceration on the skins at 7°C. Softly pressed off skins. Fermented in a French oak vat of 75HL and 12 French oak barrels, at 14-16° for 12 days. The wine remained there another 10 months, with weekly battonages together with its finest lees.

There was no malolactic fermentation.

Alcohol Content: 13 °

Tasting notes

Clean and polished wine, it shows a pale bright yellow color. On the nose citric notes (grapefruit), ripe pears and honeyed hints together with subtle notes of fennel wrapped around notes of bakery, from its lees aging period.

Fresh and wide in the mouth, this initial freshness will be integrated progressively into a harmonious wine with an excellent length.

Production and packaging

13-500 Burgundy bottles of 0,75cl. Cases of 6 bottles.



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