TASTING TEST

VIOGNIER

2021

TASTING NOTES

"The depth of the Mediterranean"

Golden yellow. In nose is a balance of exotic fruits (pineapple, passion fruit), stone fruits (peach), citrus and nuts, with subtle hints of honey. Its entry on the palate is very voluminous and unctuous with a saline character typical of our island. Great structure and freshness that allow the aftertaste to be long and expressive.

PAIRINGS

It goes hand in hand with Mediterranean cuisine, white meats, nuts, rice and grilled fish or in sauce.

TEMPERATURE

10-12°

TECHNICAL DATA

Variety: 100% Viognier
Yield: 5.000 kg/hectare
Vineyard age: 13 years
Acidity: 5.65 gH2T/L
Vol: 13% pH: 3,5
Volatile Acidity: 0.39 gHAc/L
Plot: "Ses Marjades"

Variety known as "the grapes of hell", due to the difficulty. It comes from a slope of the Serra de Tramuntana exposed to the spring. With few hours of sunshine and deep soils that allow a very long maturation, with much acidity and great aromatic balance.

The elaboration is carried out macerating the skins during 3 days to extract the complexity and salinity of the grape. The settling is static for 72 hours, then fermented with its own yeasts at 13°C.

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