



TASTING TEST

VIOGNIER

BARRICA

2023

Maturity, elegance, and balance from the Tramuntana

TASTING NOTES

Golden yellow in color with greenish hues. On the nose, it offers floral notes of violet and white flowers, citrus, and spicy hints of bay leaf and clove; subtle smoky notes are also detectable, resulting from its 12-month aging in French oak barrels.

On the palate, it is full-bodied, rich, and enveloping. Balanced and elegant with notes of nuts, such as almonds, cloves, and white flowers.

PAIRINGS

Pairs well with Mediterranean cuisine, pâtés, white meats, nuts, rice dishes, and grilled or sauced fish.

TEMPERATURE 10° - 12°

TECHNICAL DATA

Variety	Viognier		
Vol.	14.0%	pH	3.55
Acidity	5.10 g H ₂ T/L	Volatile Acidity	0.40 g HAC/L
Vineyard age	17 years	Yield	5,200 kg/ha
Plot	Ses Marjades		

This variety is highly prized for its exceptional quality. Although it is a very aromatic grape, full-bodied and well-balanced, it is one of the varieties that requires the most effort in the vineyard and winery to achieve the best results.

Through the technique of bâtonnage for 2 months, followed by 4 months of static maceration with the finest lees in French oak barrels, we obtain a wine that is full-bodied, unctuous, and harmonious, in which we can appreciate the character of the Serra de Tramuntana,