



TASTING TEST

VIOGNIER

2025

The Depth of the Mediterranean

TASTING NOTES

Golden yellow. On the nose, it offers a balance of exotic fruits (pineapple, passion fruit), stone fruits (peach), citrus, and nuts, with subtle hints of honey. On the palate, it is full-bodied and smooth, with the salty character typical of our island. Its robust structure and freshness give it a long, expressive finish.

PAIRINGS

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

TEMPERATURE 10° - 12°

TECHNICAL DATA

Variety	Viognier		
Vol,	13.5%	pH	3.43
Acidity	5.45 g H ₂ T/L	Volatile Acidity	0.21 g HAC/L
Vineyard age	16 years	Yield	5,000 kg/ha
Plot	Ses Marjades		

A variety known as “the grapes from hell.” due to the difficulty of growing them; they come from a slope in the Serra de Tramuntana facing east, with few hours of sun and deep soil that allows for a very long ripening period. With high acidity and great aromatic balance.

The winemaking process involves macerating the skins for a few hours to extract the grape’s complexity and salinity. The settling is static for 72 hours. It is then fermented with its own yeasts at 13°C,