

**PANORÁMICO BLANCO 2019**



**VARIETY & TERROIR**

80% Viura, 20% Malvasia on clayey soils with pebbles

**VINEYARD AGE**

45+ year-old vines

**FARMING PRACTICES**

“Lutte raisonnée” with minimum intervention and manual harvesting

**VINIFICATION & AGING**

Traditional vinification with long fermentations at very low temperatures and indigenous yeasts

**TOTAL ACIDITY & RESIDUAL SUGAR**

5.2 g/L & 1.53 g/L

**ALCOHOL**

12.5 %

**PRODUCTION**

527 cases

In the Iregua Valley, this clay and pebbles soil vineyard is planted of 45+ year old vines at 750 meters above sea level. After the manual harvest, the grapes go through an artisanal and manual process in the winery where the vertical pressing and skin maceration play a key role. This allow a very clean and high quality juice. The fermentation is spontaneous on indigenous yeasts and carried out in oak, slowly and at extremely low temperatures for 4 months. Given the fact that wine has a memory, this process makes it capable of a long cellaring and a surprising evolution in the bottle.