

**PANORÁMICO TIERROYA 2018**



**VARIETY & TERROIR**

100% Viura on clay-ferrous soils

**VINEYARD AGE**

70+ year old vines

**FARMING PRACTICES**

“Lutte raisonnée” with minimum intervention and manual harvesting

**VINIFICATION & AGING**

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

**TOTAL ACIDITY & RESIDUAL SUGAR**

4.5 g/L & 1.7 g/L

**ALCOHOL**

12.5 %

**PRODUCTION**

141 cases

As the old people of the area remember, the best vineyards of Islallana were in the “pago de Sorzano”, where the most appreciated and valued grapes slept in the area of Tierroja, the local name by which the inhabitants of the region knew this area famous for its “red earth” typical of ferrous clay soils. This vineyard of 0.63 hectares paired with a traditional viticulture produces a magnificent wines that shows the virtues of this place in a glass.

After the grapes are manually harvested, they go through a 24-hour skin maceration. The fermentation on indigenous yeasts takes place in oak barrels for 2 months before being aged in new oak barrels for 8 months in new 500L French oak barrels with light toasting to obtain a powerful, fresh and surprising wine with citrus notes.

Only 1,695 bottles were obtained from this 2018 vintage.