

LARIX '21



TECHNICAL SHEET OF THE VINEYARD

Situation of the vineyard:	Siurana d'Empordà
Soil Type:	Alkaline, loamy texture and argillaceous
Varieties:	Viogner
Year of planting:	2002
Training system:	Espalier
Plantation framework:	2x1
Pruning:	Doble Guyot
Harvest:	Manual



TECHNICAL SHEET OF THE WINE

Varieties: Viogner 13% vol

Winemaking: Cold pre-fermentation maceration with its own skins during 24 hours.

Fermentation at controlled temperature (15°C -16°C) for 10 days. Daily pigeages in the first days of fermentation.

Tasting notes: Amber-coloured white wine.

It presents a very complex aromatic profile with aromas of citrus peel. Great taste intensity with rustic and vegetable notes.

Food matching: Salads, grilled vegetables, blue fish, cured cheeses.



VINS DE TALLER®
Siurana d'Empordà