

LEA'19



TECHNICAL SHEET OF THE VINEYARD

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

TECHNICAL SHEET OF THE WINE

Varieties:	Cortese 15%vol
Winemaking:	Overripening of the grapes in the vineyard. Fermentation at controlled temperature (15-17 °C). Later aged in cognac barrels for 4 months.
Tasting notes:	Straw yellow color, with aromas of ripe banana and white fruit. Aromatic finesse in the mouth with a good balance of sugars and acidity, finish with notes of candied fruit.

Food matching: Sweets, desserts, foie.



VINS DE TALLER®
Siurana d'Empordà