

BASEIA'19



TECHNICAL SHEET OF THE VINEYARD

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

TECHNICAL SHEET OF THE WINE

Varieties: Viognier 14%vol

Winemaking: Film maceration 12 hours before light pressing .
Subsequently daily maceration and homogenization of the must with the solid parts (pulp) at low temperature for 72 hours. Start of fermentation in stainless steel tanks at a controlled temperature of 15-16°C. Halfway through the process, part of this must goes into French oak barrels where the fermentation ends. The wine is kept in barrels for three months.

Tasting notes: Pale yellow color with a green border. Aromas of white fruit, peach, grapefruit and vanilla.
Complex, structured and glyceric.

Food matching: Seafood, sushi, fish suquet, rice, cured cheeses, white meats.



VINS DE TALLER®
Siurana d'Empordà