

PHLOX' 20



TECHNICAL SHEET OF THE VINEYARD

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

TECHNICAL SHEET OF THE WINE

Varieties: Viogner, Macabeu, white Grenache 13% vol

Winemaking: Maceration for 48 hours at low temperature of the pulp with daily homogenization.

Fermentation at controlled temperature (15°C -16°C). Aged for two months on fine lees in stainless steel tanks.

Tasting notes: Golden color, with aromas of citrus, grapefruit notes. Lively and structured in the mouth.

Food matching: Rice, noodles, seafood, baked fish, snacks, Japanese cuisine.



VINS DE TALLER®
Siurana d'Empordà