



MASSÍS
del
GARRAF
Origen

MONTOMBRA VIOGNER, PARELLADA 2019

A Viognier with a Mediterranean character, fresh and saline, surprising for its refinement and elegance.



Varieties: 95% Viognier, 5% Parellada.



Preparation: Direct pressing with stem and static racking after 48 hours. 25 days of alcoholic fermentation at 15° in new, fine grain French oak barrels. Subsequently, the wine is left on its lees in the same barrel during the oxidative phase for three months.



Tasting notes: Brilliant golden yellow in colour. The nose stands out for its elegance and subtlety. Intense aromas of white fruit such as apricot, floral notes of jasmine and hints of honey. Mineral and earthy notes of limestone. Delicate on the palate, with a creamy texture and balanced acidity. Persistent and pleasant finish with a mineral saline touch that lingers.



Serve at: 10-13°C

Potential: 15-20 years

Alcohol: 5,5%	ATT: 3,6 g/l	Sugar: 1,2 g/l	SO2T: 72 mg/l
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