

Clos Antonia

Viognier



DATA SHEET

COMPOSITION

Viognier 100%

PRODUCTION

After a light pressing, the must is fermented in French and American oak barrels and the malolactic process is carried out at the same time as the free run and ageing takes place on lees during six months.

APPEARANCE

Pale bright yellow.

NOSE

Aromas of matured fruits, sweet spices and creamy oak.

PALATE

Elegant, creamy on the palate, tasty with good acidity and all the personality of the Voignier variety.

FINISH

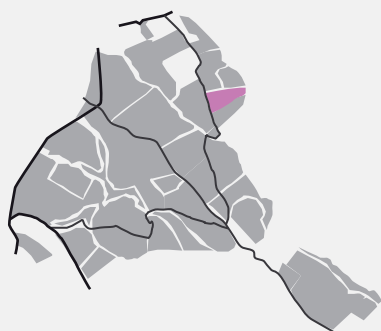
Frank and lasting.

PAIRING

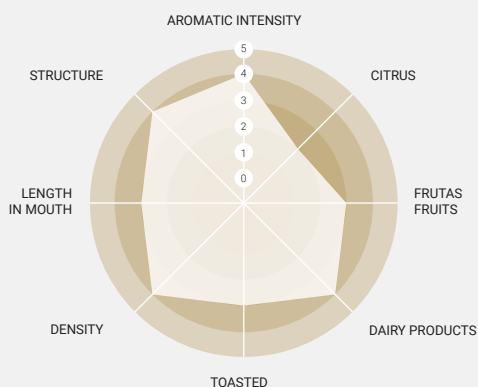
Consumed as a young wine, whose evolution in the bottle will be positive.

TASTING

GEOGRAPHIC SITUATION



Viognier



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ALCOHOL	12.5% vol.
SUGAR	1 g/l
ATT (ACIDITY)	6.1 g/l
PH	3.17
SO ₂ TOTAL	90 ppm

VINOS PREMIUM



Clos Antonia



Clos dels Angels



Don Pablo



Flor de Pinot



Manuela