


ViñaSol



ORIGINAL

Vintage: 2019

 **DO:** Catalunya

 **Grape varieties:** Mainly Parellada and White Garnacha

Date grapes picked:

Parellada: From the 23th of September

Garnacha blanca: From the 26th of August

 **Winemaking:**

Type of fermentation: In stainless Steel under controlled temperatura

Number of days of fermentation: 2 weeks

Fermentation temperature: 16°C

Bottling month: From Desember of 2019

 **Technical data:**

Alcohol level: 12% vol.

pH: 3.2

Total acidity: 4.5 g/L (tartaric a.)

Residual sugar: 2 g/L

Allergy advice: Contains sulfites

 **Stored under the right conditions, the wine will hold its potential for the next:**

2 years

 **Available formats:**

150 cl, 75 cl, 37.5 cl, 25 cl and 18.75 cl

 **Tasting notes:**

Clear, clean, bright gold in color. Fresh, full of fruit, with fine citrus aromas. Silky, with subtle acidity and a delicate midpalate.

 **Serving suggestions:**

Excellent as an aperitif or paired with rice dishes, seafood or fish. Serve at 10°C.

 **Story:**

In the summer of 1962, at a small winery in the coastal hills of the Mediterranean, we first made Viña Sol, the classic essence of earth and sun.

 **Weather conditions:**

A generally dry year with mostly mild temperatures. The winter was quite dry with normal temperatures, followed by a wetter, cooler spring and a very dry summer with moderate temperatures except for a few heat spikes during the month of July. These conditions brought about a noticeable delay in early-ripening varieties, whereas late-ripening ones were less affected. Good fruit maturation and perfectly healthy grapes have resulted in very aromatic and balanced white and rosé wines, albeit with a 10% decrease in quantity.