

Viña Sol



ORIGINAL

Vintage: 2020



Grape varieties: Mainly Parellada and White Garnacha

Date grapes picked:

Parellada: From the 10th of September

Garnacha blanca: From the 20th of August



Winemaking:

Type of fermentation: In stainless Steel under controlled temperature

Number of days of fermentation: 2 weeks

Fermentation temperature: 16°C

Bottling month: From January of 2021



Technical data:

Alcohol level: 12% vol.

pH: 3.21

Total acidity: 4.6 g/L (tartaric a.)

Residual sugar: 1.4 g/L

Allergy advice: Contains sulfites

Certified vegan wine



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 18.7 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:

Overall, this was a rainy year with relatively mild temperatures. After a rather dry winter with mild temperatures, the spring was very rainy and warm, causing significant outbreaks of downy mildew in certain areas, including Penedès, that affected crop production. The summer was drier with moderate temperatures and a few heat spikes in July. Under these conditions, early-ripening varieties were noticeably ahead of schedule, whereas late-ripening ones were less affected. Even though the grapes ripened faster, the harvests were in good condition overall, which made it possible to produce fresh, balanced wines.