

Launa Blanco over Lees 2021

Features

Variety:

60% viura, 40% chardonnay.

Edad media Vineyard:

39 years.

Elaboration:

Hand harvest and soft natural pressing to extract only the flower of the wine. The fermentation is controlled at 16° for 3 weeks in stainless tank.

Aging:

6 months working over its own fine lees to achieve volume and structure.

Bottling date:

June 2022.

Alcohol content:

13°.

Production:

6.650 bottles.

Recommendation:

Consume at temperature of 9-11°.



Awards

Guía SeVi 2022: **93 Puntos**