

Launa White over Lees 2023

Features

Variety:

60% Viura, 40% Chardonnay.

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:

Once fermented, the wine remains in tank for 5 months working on its fine lees.

Bottling date:

March 2024.

Alcohol content:

13°.

Production:

13.250 bottles.

Recommendation:

Consume at temperature of 9-11°.



Awards

Tim Atkin 2024: **90 Points**

Guía Intervinos 2024: **92 Points**