# Launa White over Lees 2022

# **Features**

# Variety:

61% Viura, 39% 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 in tank for 5 months working on its fine lees.

# **Bottling date:**

March 2023.

## **Alcohol content:**

13°.

#### **Production:**

13.250 bottles.

## **Recommendation:**

Consume at temperature of 9-11°.

# **Awards**

Guía SeVi 2023: 92 Points

Guía Intervinos 2024: 92 Points

International Wine & Spirits 2023: Gold Medal



