

VIOGNIER 2021



100% Viognier

This grape is the protagonist among the whites of the Alto de Inazares vineyard. The nature of this grape is determined by its special way of adapting to the vineyard, which is located in the Mediterranean at an altitude of 1,373m.

CONTEXT

Growing area: Inazares.

(Moratalla-Region of north-west Murcia)

Production area: Inazares. On the property.

Plot: Las Perreras (El Altico estate).

Soil: Clay-calcareous, and limestone on the surface. Thin arable topsoil, on limestone bedrock with interbedded grey loams.

Climate: Dry continental climate with influence of mountain climate. Hurricane-force winds, precipitation in the form of snow.

Altitude: 1,373 m.

VINEYARD

Variety: Viognier on trellis, Cordon Royat single.

Organic growing.

Year planted: 2011.

HARVEST AND VINIFICATION

Harvest of September 15th, 2021.

1 kg/vine. 12 kg boxes.

Destemmed and lightly crushed.

Pellicular maceration (5 hours).

Natural settling by sedimentation for 24 hours.

Alcoholic fermentation with neutral yeast at 16°C.

No malolactic fermentation.

Aging in a steel tank on its lees for 8 months.

Clarification with pea protein and bentonite.

Light filtration (between 3 and 5 microns).

BOTTLED

May 18th, 2022.

Alcohol content: 13.5% Vol.

Total acidity: 6,20 g/l. Volatile acidity: 0.25 g/l.

Total sulphur: 98 mg/l

EDITION
970bottles



THE HIGHEST VINEYARD
IN EUROPEAN CONTINENT



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It is a fresh wine, with great aromatic complexity. It exhibits notes of fennel, yellow apple, pear and grapefruit, a hint of white flowers and some mineral notes. Fresh on the palate, with hints of citrus, white flowers and notes of cut grass. Balsamic and mineral compounds, with a long finish.