

MARTA CIBELINA

Viognier - Chardonnay

Lucendo SELECCIÓN

VINEYARDS

VARIETY

80% Viognier 20% Chardonnay.

Viognier, 15 years old vines growing on a trellis (4.800 Kg/Ha.) Chardonnay, 17 years old vines growing on a trellis (3.300 Kg/Ha.)

CATEGORY

Vinos de la Tierra de Castilla.

SOMMELIER TASTING NOTES

TASTING

Typical intense yellow color. Very fruity, tropical notes stand out in the nose, the foremost characteristic of Viognier. Aromas evolve into citrus fruits and refreshing fruits like grapefruit and pineapple. On the palate it expresses freshness. Ripe fruit flavours perfectly balance the natural acidity, which brings it volume and length, the signature of the greatest white wines.

WINE SERVING

Serve at 8°C.

WINE PAIRING

Perfect with paella, white meat recipes, bluefish fillet and shellfish.

AWARDS

Gold Medal Gilbert & Gaillard Guide 2018. "Attractive nose, round, fleshy, ample in the mouth, taste buds never tire of enjoying it."

VINIFICATION

WINE-MAKING PROCESS

The grapes are manually and selectively harvested in the early mornings, in 12 kg plastic boxes. Each grape variety is vinified separately, making criomacerations to obtain the optimum extraction of aromas and potency. After the pressing, the must is statically clarified in order to have a clean, fresh and elegant wine.

Once the fermentation done (at 16°C), varieties are blended, trying to find the perfection and originality within a unique coupage.

REST

3 months in stainless steel tanks on its own leavening agents with repeated bâtonnage to put back the fin dregs into suspension.

WINE ANALYSIS

Alcohol 12,7% Vol. Acidity 5,35g/l (Th2) pH 3,25 SO2T 77 mg/l

NO permitas QUE tus sueños sean sueños VÍVELOs



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