

**TECHNICAL SHEET:**

**NOC VIOGNIER 2021**

NOC Viognier is a fresh and fruity wine with a round, balanced and spectacular mouth that invites you to continue drinking.

**TASTING NOTES:**

- Colour: Bright yellow with greenish reflections
- Smell: Very fruity, with memories of citrus fruits, peach and white flowers
- Flavour: Fresh, sweet, complex, long and persistent

**PAIRING:**

Ideal to combine with appetizers, salads, seafood, fish and white meats

Service temperature 9-12°C

**VINEYARD:**

- Located in Los Yebenes, Toledo.
- Altitude of 850m
- Soil of gravel, clays and limestone with a slope of 25%
- Surface of 3,5ha

**WINEMAKING:**

Manual harvesting, selecting the best bunches at the vineyard and winery.

Pre-fermentative maceration in cold, and alcoholic fermentation in stainless steel tank at low temperature.

After the alcoholic fermentation, it is aged on its lees for 5 months.



**VARIETY:**

100% Viognier

**AGING:**

5 months on its lees, in stainless steel tank

**APELATION:**

I.G.P. Vino de la Tierra de Castilla

**COUNTRY OF ORIGIN:**

Spain

**HARVEST DATE:**

23/08/2021

**VINEYARD YIELD:**

7.000 kg/ha

**ALCOHOLIC GRADE:**

14,0%

**TOTAL ACIDITY:**

6,5 g/l tartaric

**BOTTLING DATE:**

03/06/2022

**PRODUCTION:**

1.700 cases

**PACKAGING:**

6 bottle per case

**RESIDUAL SUGARS:**

< 1,5 g/l