## VIÑA MONTY **VIURA 2018**





## VINTAGE 2018.

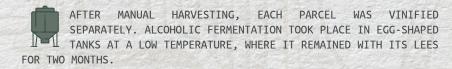
GOOD THE VINTAGE WAS MARKED BY RAINFALL DURING THE PERIOD OF VEGE-TATIVE GROWTH. A LATE VINTAGE, IN WHICH THE WORK IN THE VINEYARD WAS ESSENTIAL TO ENSURE A BALANCED CANOPY FOR GOOD RIPENING AND TO FAVOUR HEALTH.



100% VIURA.



TWO ESTATES AT 650 METRES ALTITUDE, IN THE AREA OF SOTÉS (RIOJA ALTA) WITH POOR, ROUGH TERRAIN. VERY SMALL BUNCHES THAT ARE CONCENTRATED AND RICH IN AROMAS, WITH EXQUISITE ACIDITY AND A MODERATE LEVEL OF ALCOHOL.





18 MONTHS' AGEING IN SEMI-NEW EXTRA-FINE GRAINED FRENCH OAK BARRELS OF MEDIUM TOAST.



THE WINE WAS THEN AGED IN THE BOTTLE FOR AT LEAST 20 MONTHS.



13 % v/v

COLOR BRIGHT LEMON YELLOW WITH A GOLDEN RIM. AROMA CLEAN AND BRIGHT. A VERY EXPRESSIVE NOSE, WHERE NOTES OF PATISSERIE, VANILLA AND SWEET QUINCE STAND OUT. TASTE PERSISTENT AND SEDUCTIVE. VERY BROAD, WITH AN UNCTUOUS, GLYCERINE TEXTURE. VERY SUBTLE TANNINS AND TREMEN-DOUSLY WELL-BALANCED ACIDITY. IT HAS A LONG, PERSISTENT FINISH.

	ANALYSIS			
-1	RESIDUAL	SUGAR	[TOTAL ACIDITY]	[pH]
	1.7 g/l		5.5 g/l	3.54





