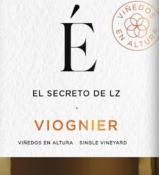
## Élcz Pago Finca Élez





## Pago Finca Élez

El Secreto de LZ 2021

VINEYARD OF ORIGIN: Estate wine from the plot "La Casa" -Finca Élez - El Bonillo (Albacete) at an altitude of around 1.000 meters above sea level.

**SOILS**: Coming from the Mesozoic and over 66 million years old. The type of soil is sandy clay loam on a limestone base.

**CLIMATE**: Continental, alternating very cold winters with hot summers, with large temperature differences between day and night.

**VARIETIES**: 100% Viognier.

**PRODUCTION**: Controlled and less than 5.000 Kg per hectare.

Alcohol: 13,5°

VOLUME: 2.609 bottles.

**HARVEST**: early in the morning to keep the temperature of the grapes low until they enter the winery.

**VINIFICATION**: Selection table, destemming and maceration for 8-9 hours at 15°C temperature. Only grapes pressed below 0.8 pressure are used. Then we do a static racking of 36 hours and fermentation.

Controlled fermentation below 17°C. Controlled fermentation below 17°C in foudres and French oak barrels. Aging on its lees with batonnage, which provides unctuousness and complexity.

## **CLIMATIC CONDITIONS FOR THE 2021 VINTAGE**

The winter of 2021 will be remembered for its intense cold and heavy snowfall. Even in the spring, temperatures remained somewhat lower than usual, although rainfall remained at the usual values throughout the cycle. With no major heat waves towards the end of the summer, it was time for the grape harvest with good quality grapes.

**ORGANIC WINE:** Work in the winery takes place under ecological guidelines according to EU standards since 2011. The climate of the area favors ecological cultivation: a very dry environment and fresh air help to keep the vineyard healthy.

**TASTING:** Aromas of white fruit (pear) mingling with tropical fruit (mango) and vegetables (fennel), good acidity and tension on the palate, with a slightly bitter finish. The palate is fresh and long, with a silky and well-structured background. Due to the altitude of the vineyard, there is a good balance between acidity and structure. The result is an ample and elegant wine that will undoubtedly become a source of enjoyment.