



Élez

Pago Finca Élez

El Secreto de Élez

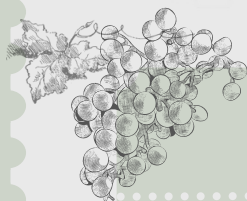
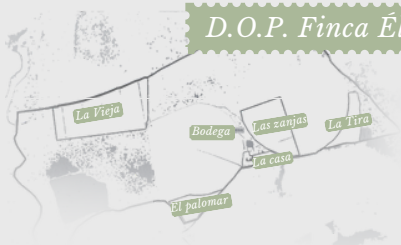
2021

Its good balance between acidity and structure is the result of the altitude of our vineyards.

You'll like it for

Its amplexness and elegance will undoubtedly become a source of enjoyment.

D.O.P. Finca Élez



Varietal

Viognier.

Vinyard

Estate wine from the plot "La Casa"-Finca Élez-El Bonillo (Albacete) at an altitude of around 1000 meters above sea level.

Soils

Sandy clay loam on a limestone base.

HARVEST 2021, A PLEASANT VINTAGE.

- Mild temperatures in spring.
- Summer heat waves.
- Long and soft ripening.

VINTAGE

- Early in the morning to keep the temperature of the grapes low until it enters the winery.



94

Sommeliers
Choice
Awards

92

Suckling

92

Parker

Production and aging

The destemmed grapes, without crushing, undergo cold maceration for 10 hours at 15°C to maximize aroma extraction. Subsequently, controlled fermentation takes place at temperatures between 15 and 17°C over four weeks. Finally, the wine is aged on its lees for 10 months in French oak foudres and barrels.



Tasting notes:



APPEARANCE: Straw yellow.

NOSE: Aromas of white fruit mingling with tropical fruit and vegetables.



PALATE: Is fresh and long, with a silky and well-structured background.

Alcohol
14 % Vol.

Volume
2609 Bot.



PAIRING

Grilled prawns, ceviche, spicy rice dishes, braised poultry meat.

