

VINYA ELS PALS

Viognier – DO Conca de Barberà

Conca de Barberà DENOMINACIÓ D'ORIGEN

A Barberà de la Conca hi ha la vinya Els Pals. Pionera a Catalunya de la varietat viognier. El seu vi és elegant; molt aromàtic (préssec, plàtan, herba acabada de tallar) i fresc. El vi d'una vinya única.

VARIETAT: 100% VIOGNIER



8437005222731

vinya els Pals
VIOGNIER



vinspetxina.com
T: (+34) 93 742 2001

Embotellat per
Celler Rosa Maria Torres
R.E. 7393/T
Sarrià (CATALUNYA), Spain

PRODUCT OF SPAIN

Conté Sulfit
Contains Sulphites
Enthält Sulfite
Innehåller Sulfiter

13,5% vol.
750ml



PRODUCT FILE

- **Bottling Cellar:** Celler Rosa Maria Torres
 - **DO:** Conca de Barberà
 - **Variety:** Viognier
 - **Fermentation:** Fermentation in stainless steel tank.
 - **Kind of wine:** Young white
 - **Alcohol:** 12,5%
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- **Taste:** Very aromatic wine (pineapple, mango, peach), with a distinctly fresh taste. This variety is characteristic for its tropical aromas. Ideal to take by the glass and also for food pairing as it is viscous enough for pasta and white meat.

LOGÍSTICS

- **Cases of 6 bottles**

MAIN CHARACTERISTICS OF VINYA ELS PALS

- Very unusual variety in Catalonia
- Young, without ageing in barrels, nor working with the lees. Great varietal clarity
- A very expressive, aromatic variety with broad appeal
- Result of the history and the character of a pioneering and unorthodox cellar
- In the process of being certificated organic

- 25+ years old vines. Planted by the end of the XXth Century
- Single vineyard wine
- Vines planted on clay and stone ground
- Vines combined with other crops (almond trees and cereals mainly), and small forests – good biodiversity
- Dry farming
- Mediterranean climate
- Variety chosen in a pioneering way, not as a follower of market trends

- Dry wine
- Adherence to traditional viticultural practices
- Vinification practices are those adhered to for several centuries in the area

- Characteristics of the wine:
 - Flowers and tropical fruit aromas (banana, peach, passion fruit, melon...)
 - Mouth filling wine.
 - Easy drinking wine
 - Great intensity of flavour. It is light and combines well with medium intensity dishes.
 - Good ageing. Its evolution in the bottle is apparent
 - Variety representative of an unusual style in Catalan food (*indianos*) but very recognised by wine aficionados
 - Bright and clear
 - Good versatility for food pairings