

# Guerinda+ LA VIURA

## 2022

### VINTAGE

Year sadly marked by the wild forest fire in San Martín de Unx on June the 19th. Very hot and dry vintage, with very high temperatures since May and a general lack of rainfall, except for the torrential rain on July the 6th. Thanks to this and the good setting fruit of Garnacha grapes, yields were slightly above average. With no health complications and almost 2 weeks early, this vintage presented us important challenges in terms of ripening and balance of the grapes, with a generalised drop in acidity and pH higher than usual.

### GRAPE VARIETY

100% Viura.

### VINEYARD

Wine from single vineyard “Varecillas”, plot with difficult access in the Guerinda Hills (600 m). Micro- plot planted on a slope in 1987 over Rupestris rootstock.  
Organic dry mountain vinegrowing.

### WINE-MAKING

Hand harvest, 8th of September.

Yield: 2300 Kg/Ha.

Alcoholic fermentation and 5 months aging over the less in French oak barrel with acacia. No stabilized, no fined. Just filtered before bottling, on september 2023.

### TASTING NOTES

**Special vintage of the San Martín de Unx fire.**

Bright pale yellow. Aromas of fruit (apple, ripe pear with a mineral touch with hints of phosphorus and stone and a background with light smoky touches. On the palate it combines the sharp profile of the variety with the structure and aromatic volume provided by the wood. Small hints of apple pie and smoked notes.

Fresh and vibrant finish.

To enjoy now or after a few years in bottle.

### PRODUCTION

Limited edition 498 Bottles.

