



ARTIGA

VIURA-MUSCAT

Origin Vino de la Tierra de Castilla

Vineyards Grapes were selected from two vineyards with an average age of around 30 years. The first small vineyard is situated next to the small town of Magallón, in Spain's central plains and the second is situated further south in La Tierra de Castilla where the region's unique climate facilitates healthy production and good ripening of the grapes.

Variety 95% Viura / 5% Muscat

Soils The loose, rocky soils provide excellent aeration and drainage, abound in limestone and offer very low levels of organic material. There result is Borja's characteristically small, bush-like grapevines.

Winemaking The two white grape varieties are hand-harvested during the first fortnight of October, fermented separately in stainless steel tanks. The temperature is controlled initially at 25°C, reaching 30°C after 21 days.

Technical Info Alc. by Vol.: 12.5% Total Acidity: 6.6 g/l. Total Sugars: 2.0 g/l.

Ageing The wine is fresh from the 2019 harvest with neither oak nor bottle aging. Instead, the emphasis is on developing and expressing the intrinsic qualities of ripe and fruit-forward Viura and Muscat grapes.

Tasting notes & food matching The well-structured Viura grape provides the perfect backbone and acidity for the fresh, citrus aromas of the delicately floral Muscat. Artiga Viura-Muscat is a dry, medium-bodied and easy-drinking wine, with a smooth palate feel that gives way to a pleasantly round and long-lasting finish.

Wine-maker's guide Ideal for accompanying a wide range of dishes, such as pasta and noodles, fish and shellfish, chicken and tapas. Serve nicely chilled and enjoy within the next one to two years for optimum freshness.

Pamela A Geddes

Pamela Geddes, Artiga Winemaker

