



MIRONE

VIURA-CHARDONNAY

Origin Vino de La Tierra de Castilla, Spain.

Vineyards Grapes were selected from two vineyards with an average age of around 35 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 90% Viura (aka Macabeo) / 10% Chardonnay

Soils The loose, rocky soils provide excellent aeration and drainage. The soils abound in limestone and offer very low levels of organic material.

Winemaking The two white grape varieties are hand-harvested during the first week of October, and then 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 g/l.

Ageing The wine is fresh from the most recent harvest with neither oak nor bottle aging. Instead, the emphasis is on developing and expressing the fresh, naturally fruit-driven characteristics of ripe Viura and Chardonnay grapes.

Tasting notes & food matching The well-structured Viura grape provides the perfect balance for the vibrant, tropical Chardonnay. Our Viura-Chardonnay is a dry, light and easy-drinking wine, with a refreshing aftertaste.

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

Pamela Geddes

Pamela Geddes, Artiga Winemaker

