Paniza
bodegas

AGOSTÓN

2019

D.O.P. Cariñena

ALCOHOL
12% VOL.

VARIETIES
Viura & Chardonnay

TERROIR

2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

On the warm summer evenings before harvesting, the wild boar (jabalí) secretly comes into our vineyards located next to the forests of the Cordillera Ibérica. Here amongst the old vines cultivated in slate soils it is free to choose the best grapes, Viura & Chardonnay being the most refreshing option, with mineral nuances of wildflowers and citrus fruits.

PAIRING

It combines very well with most fish, seafood and vegetables, as well as with pastas and cheeses of goat and roquefort. Serve at 7° y 10°C.

VINIFICATION

After stemming, the grapes are passed directly to the press; where there is short pellicular maceration in order to extract the best aromas, followed by gentle pressing. The must is fermented in stainless steel tanks at controlled temperature of 15°C for 8 days.

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