Paniza
bodegas

PANIZA VIURA 2022

D.O.P. CARIÑENA

ALCOHOL
13,5% VOL.
VARIETIES
100% Viura

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

Pale straw colour with greenish golden hues and a very crystalline aspect. Intense aromas of green apples and pineapples with floral hints and almonds. On tasting, it is flavoursome, open and light, with a fresh finish.

PAIRING

It pairs well with shellfish, seafood, delicate pâtés and canapés. Serve between 44-50 degrees.

VINIFICATION

De-stemmed grapes, with light maceration for 5 hours at 12ºC. Temperature-controlled fermentation at 18ºC (64ºF). After clarification and stabilization, the wine is filtered before bottling.

BODEGAS PANIZA
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