BODEGAS PRIETO PARIENTE · SPAIN

# Viognier I.G.P. Castilla y León, 2022

*Castilla y León IGP, La Seca, Valladolid, Castilla y León*




| COLOUR | GRAPES | ALCOHOL | VINTAGE · VOLUME |
|---|---|---|---|
| White | Viognier | 12.5% | 2022 · 750 ml |

STILL

## Tasting notes

Appearance: Bright straw yellow with greenish reflections. Nose: Floral aromas, wild herbs and citrus, layered with brioche notes. Palate: Rounded, balanced and fruit-forward, with fresh acidity and dry-stone minerality. Finish: A persistent citrus finish with a fine, elegant bitterness.

## About the wine

The grapes come from a small Viognier plot planted in 1999 in La Seca, in the heart of Verdejo country, and are picked by hand. Fermentation is spontaneous, split between stainless steel, egg-shaped concrete and 500-litre barrels, followed by about six months on the lees. Viognier nearly vanished in the 1960s, when its Rhône home had only a few hectares left.

## Winemaking

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| MATURATION | Aged on its lees for 6 months. |

## Cellar and service

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| SERVE AT | 10–12 °C |
| AGEING POTENTIAL | 6 years |
| FOOD PAIRING | White fish, seafood, risotto, creamy pasta, white meat and soft cheeses. |

Say it: Prieto Pariente: PRYEH-to pah-RYEN-teh; Castilla y León: kas-TEE-yah ee leh-ON; Viognier: vee-o-NYAY

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