

BODEGAS Y VIÑEDOS HERAS CORDON



Ana de Heras Cordon

La Viura or also called Macabeo, is one of the most abundant varieties in northern Spain. It is characterized by a large, compact cluster with yellowish-green berries. It is considered a vigorous and very productive variety, with a late budding and ripening.



ORGANOLEPTIC CHARACTERISTICS

Visual phase

Bright straw yellow color, with greenish edges.

Aromatic phase

It has aromas of white stone fruits such as apricot or peach, and citrus fruits such as grapefruit, with notes of cardamom.

Taste phase

On the palate it is fresh and balanced, as well as balsamic, showing small notes of diacetyl reminiscent of butter in the aftertaste.

VINEYARD

The 100% Viura variety is used, with 10-20 year old vines located at an altitude of 500 meters, facing South and the soil type is Clay - Calcareous.

TYPE OF WINE

Dry White.

ELABORATION

The harvest takes place at the beginning of October in boxes of 20 kg. Once it reaches the winery, it is destemmed and crushed to carry out the cold pre-fermentation maceration for 24 hours at 5°C. Alcoholic fermentation is carried out at a controlled temperature of 16°C in stainless steel tanks with native yeasts. Once the fermentation is finished, it is left in contact for 5 months with its best lees.