

Font de la Figuera Blanco

Grape Varieties: 85% Viognier, 10% Grenache Blanc, 5% Chenin Blanc.

Average Age of the Vines: 11-14 years

Vinification and Aging: After pressing the grapes, fermentation in a 1000 litres stainless steel vat at a controlled temperature of about 16°. Ageing on the lees in stainless steel for 6 months before bottling after a light filtration.

Potential Aging in Bottle: 3-5 years

