



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Sept Winery

Brand name: Viognier

Vintage: 2020

PDO/PGI/TO: PGI

Grape variety (-ies): 100% Viognier

Date bottled: 2021

Winemaking Regiment: Spontaneous fermentation, 48 hours skin contact, in Inox tanks, low intervention, no additives. Ageing in inox tanks on lees between 12 to 18 months. 40% fermented in 400 litres oak barrels

Other notes for winemaking:

Viticultural methods: organic

Vegan: yes

Yields: 45hl / ha

Trellising system: Double guyot

Elevation: 900 meters

Soil: clay

PH: 3.77 **Total SO2:** 44 **Alcohol:** 13.43% **Residual Sugar:** 1.3 **Total Acidity:** 2.9 g/l

Miscellaneous information: A festive Wine, with a unique aromatics.

Flavor of the wine: Originating from a deep clay soil in the district of Riyaq, this sun-soaked Viognier vintage is prone to equally revealing roundness and pure freshness in the mouth.

Food/wine pairing: This wine is perfectly paired with exotic meals, sweet and sour, Asian cuisine as well as for aperitivo. Serve at 12°C.