

LEO&NINÉ

CONTEMPORARY WINERY

Vivette white wine

Harvest 2023



tasting sheet

White wine

Harvest: 2023

D.O.P. Somontano, Huesca, Spain

Grape variety: 100% Chardonnay

Wine aging: 4 months in stainless steel tanks until bottled

% Alcohol content: 13,5

Presentation:

0,75 L

the vineyard

The harvest date is determined by tasting the grapes and analysis of the must. The maceration of the must with the grapes skins takes place for 24 hours at low temperature. After pressing, the must ferments in stainless steel tanks at low temperature for 14 days. This is followed by racking to eliminate the thick lees and the wine remains for 4 months in steel tanks in a reductive atmosphere, that is, without contact with the oxygen of the air until its racking and bottling.

the winemaking

Vineyards on brown-limestone soils with a sandy loam texture, irrigated with meltwater from the Pyrenees mountains. Chardonnay grown in the town of Olvena, Huesca, Spain.

the tasting notes

Of bright yellow color with golden hues, this wine is scented with intense aromatic notes of tropical fruits such as pineapple and banana. Ample and round in the mouth, its crisp and fresh acidity leave a long and elegant finish.



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Vivette

consejo regulador de la denominación de origen
SOMONTANO

BY LEO & NINÉ WINES