VALLE SECRETO vineyards winery

First Edition

Late Harvest 2022

COMPOSITION
100% Viognier

QUARTERS OF ORIGIN
C7A

ENOLOGICAL ANALYSIS	
ALCOHOLIC CONTENT	*11,5% Alc. Vol*
PH	*3,18*
TOTAL ACIDITY	*3,54 g/L*
RESIDUAL SUGAR	*81,79 g/L*



First Edition *stands out for being composed of single-varietal wines and its aging in French oak barrels.*

Climate and Soil

Its terroir corresponds to a foothill piedmont, characterized by alluvial and colluvial, dry land, with a climate of high temperature fluctuations between day and night, a characteristic condition of a continental climate.

Vinification

From the time the grapes enter the tank until the end of alcoholic fermentation, a period of 20 to 35 days passes.
Prefermentative maceration: *between 2 and 6 days*
Alcoholic fermentation: *between 7 and 14 days*
Post-fermentative maceration: *between 2 and 10 days*

Tasting notes

COLOR
Bright golden yellow.

SERVICE T°
8° a 10° C

NOSE
Aroma of honey, tropical fruits predominate on the nose.

PALATE
Excellent balance between sweetness and acidity in the mouth.

PAIRING
Desserts preferably citrus, fresh fruits and ripe cheeses.

AGING
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Recognitions

Late Harvest 2017

92 Pts *— James Suckling 2019*
Medalla Oro *— Sakura Wine Awards 2019*

Late Harvest 2016

91 Pts / Medalla Oro Premium *— Prague Wine Trophy 2018*

Late Harvest 2015

Medalla Doble Oro *— Sakura Wine Awards 2016*

