DISCOVER OUR RECOGNITIONS

VALLE SECRETO
vineyards winery

First Edition

Late Harvest 2023

COMPOSITION
100% Viognier

QUARTERS OF ORIGIN
C7A

ENOLOGICAL ANALYSIS	
ALCOHOLIC CONTENT	*12,8% Alc. Vol*
PH	*3,12*
TOTAL ACIDITY	*3,53 g/L*
RESIDUAL SUGAR	*46 g/L*



Our First Edition line honors the nobility of single-varietal wines. Vinified with care in small tanks and created with grapes from our own vineyards surrounding the winery, each bottle is the genuine and luminous expression of our terroir.

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.

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Recognitions

Late Harvest 2023

94 Pts. *— Tim Atkin 2026*

Late Harvest 2022

91 Pts. *— Mesa de Cata La Cav 2025*

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*

