

HACIENDA ALBAE

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Vintage Family

THE WINERY

This project started more than three decades ago when the first vines were planted. Ever since then, we have been dreaming of the idea to create unique wines which transmit all the potential and personality from unique environment. Climate is typically continental with a Mediterranean influence: hot, dry summers and cold winters. Despite these harsh conditions, we manage to get the perfect varietal expression by obtaining an optimal grape maturity.

VIOGNER

Our Hacienda Albae Viognier exhibits elegance and freshness from a warm region. In order to achieve this goal, it is very important to choose the right variety, land, location and harvest date. The result exceeds our expectations when all these criteria are met.

THE HARVEST

Our grapes are harvested at the exact moment of ripeness thereby obtaining the perfect acid levels necessary to make a fresh and aromatic white wine. Harvesting takes place at the end of August during the night, with the aim of guaranteeing the best quality and optimal temperature for our grapes. In order to ensure our grapes ideal conditions, our white cultivar vine is located close to the winery, making it possible for a prompt transport to our facilities.

WINEMAKING

Grapes are cooled to 10°C and cold-soaked for five hours allowing a suitable extraction of aromatic compounds. Grapes are pressed gently at low pressures and cooled throughout the process. After a natural settling, the clear juice is fermented at low temperatures 13°C to keep the fresh varietal expression. The fermentation lasts approximately three weeks after which the wine is aged over its lees for three months.

TASTING NOTES

The Viognier variety perfectly represents what is expected of a white wine. A fruity wine with a floral background makes it very elegant and intense. Its aging over lees attributes to the rich mouthfeel and body of the wine. The nose exhibits notes of orange, white stone fruit and light floral notes. The palate is fresh with a vibrant acidity that makes it capable of cellaring. It is a balanced wine with a persistent finish.

Food pairing: rice dishes and grilled fish.

WINE PROFILE

Average production: 7.000 kg/ha.
Harvest date: late August.
Varietal: 100% Viognier.
pH: 3,5
Alcohol: 12,0
Residual sugar content: 1,5 g/l.

