

# PAXÁ VIOGNIER

White Wine 2025

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## Terroir

Clay-Limestone

## Grape Varieties

100% Viognier

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## Vinification

Very selective manual harvest in 20 kg boxes. Vinified at a controlled temperature and subsequently aged in 225-liter French and American oak barrels on the lees ("sur lies") for 5 months

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## Alcohol Content

12,5% by volume

## Storage

Store at 16°C

## Service

Serve between 10-12°C

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## Pairing

Soft cheeses, turkey or chicken dishes, and intense seafood such as lobster

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## Color

Golden

## Aroma

Soft caramelized and vanilla notes, and fruity notes of peach and grapefruit

## Palate

Creamy, balanced, and very complex, with a long, fresh, and persistent finish

