El Escocés Volante, El Puño Blanco 2022

ELV0052022

El Escocés Volante

— Calatayud, Spain

A really elegant, Burgundian-style of Viognier from a 22 year-old single vineyard at around 900 metres altitude.

Production

The Viognier vines are cultivated 900 metres above sea level, between Villarroya de la Sierra and Clarés de Ribota in the heart of the Sistema Iberico.After hand-picking into 20kg cases the grapes are stored overnight in a cool room before the winemaking begins. They are loaded whole bunch to the press, and a long press cycle is used with no sulphur and enzymes. The must is cold-settled overnight and then racked to a mixture of old and new 500 litre French oak barrels. Spontaneous fermentation takes place - then the wine is racked, lightly sulphured, then kept sur lie in barrel for 13 months, before a light filtration and bottling.

Tasting note

Delicate aromas of chamomile, honey and a hint of lemon rind. Peaches and cream characters on the palate, with notes of nutmeg and clove from well-integrated oak. Mineral notes lean into a long, citrusy and saline finish.

Food Match

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Grape Varieties:
Viognier 100%

Suitable for:
Vegan

Bottle Barcode:
8434563497762