



EL PUÑO BLANCO

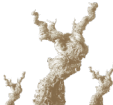
Variety: 100% Viognier

Vintage: 2022

Classification: Varietal Wine of Spain, Single Vineyard

Bottled: November 2023, 2,000 bottles

Winemaker: Norrel Robertson MW

EL ESCOCÉS VOLANTE 



Tasting note by Beth Willard for **Tim Atkin^{MW}**

“A delicate nose with chamomile and honey notes gives way to a mineral and stony palate with a saline, citrussy finish.”

[Read our 2022 vintage report here](#)

WINEMAKERS' NOTES:

The Viognier comes from a single vineyard at 900 metres elevation between Villarroya de la Sierra and Clarés de Ribota in the heart of the Sistema Iberico.

FERMENTATION – Grapes were hand picked on the in 20kg cases, then the grapes are stored overnight in a cool room before processing. Grapes are loaded whole bunch to the press, then we use a long slow press cycle with no sulphur and enzymes. Must is cold settled over night then racked to a mixture of new and old 500 litre French oak barrels. Spontaneous fermentation proceeds at ambient cellar temperature. Wine is racked and lightly sulphured then kept sure lie in barrel for 13 months. Fining with bentonite and light filtration.

The 2022 is a classic Viognier expression with notes of stone fruits, chamomile and lemon rind, tempered with subtle creamy notes and integrated oak spice notes of nutmeg and clove. The palate is full of peaches and cream with a long saline finish from 13 months in barrel *sur lie*.

TECHNICAL DATA:

Alcohol content: 13.5% vol. Sugar content: 1.0g/l Total acidity: 5.11g/l pH: 3.51