

SERICIS CEPAS VIEJAS VIOGNIER
ORGANIC WHITE WINE
VARIETAL WINE



VEGAN



"Sericis" means 'silky' in Latin. This wine's name and delicate palate pay tribute to the Casa de la Seda guild house. It is made using Viognier grapes and maturation on the lees.

Production Area

A Mediterranean area, at an altitude ranging between 250 and 1,000 metres. The climate is warm, dominated by the influence of the Mediterranean Sea. Vines have been grown in the chalky-clay soils for centuries. In combination with the constant strong sunshine, this produces very well-structured, fruity wines.

Grape Variety

100% Viognier grapes, organically grown.

Winemaking

The grapes are selected from organically grown Viognier vines. The wine is made traditionally, fermented in oak barrels where it remains for four months, with battonage once a week. It then spends a further two months on its lees in stainless steel tanks before bottling.

Wine suitable for vegetarians and vegans.

Tasting Note

Colour: A very bright wine, yellow in colour with hints of green.
Aroma: A very intense nose with notes of peach and apricot accompanied by a floral component, ending with slight mineral touches.
Flavour: Heavy in the mouth and unctuous on the palate, with hints of fresh and dried apricot. A wine with touches of the Mediterranean, balanced acidity and a remarkable feeling of length. Very persistent.

Serving Suggestions

Sericis Cepas Viejas Viognier is a highly aromatic white wine with great character, ideal to accompany salads, fish stews, *fideuà*, paella, seafood and white meats. It is also an excellent appetiser. Its ideal serving temperature is between 6 and 8°C.

Vintage
2023

Alcohol content
12% abv

Available in
750 ml

Channel
On trade

LOGISTICAL INFORMATION

Stopper: Cork
Packaging: 6 bottles per case
Euro-pallet: 80 cases / 480 bottles
Rows: 5
Weight: 695 kg

