



PANIZA VIURA

White wine



Grape Varieties:

100% Viura.

Vineyards:

2,200 ha at 700 metres altitude.

Region: D.O. P. Cariñena.

Logistical information:

Bottles per case: 6 x 75 cl
Bottle dimensions (mm): 75,2 wide x 299,5 high
Empty bottle weight (g): 390
Full bottle weight (g): 1,115
Case dimensions (mm): 232x156x306
Case weight (kg): 7,05
Cases per palette: 100
Case configuration: 4 layers x 25 cases
Palette dimensions (mm): 1200x800x1424
Loaded palette weight (kg): 732

Vinification: Light fermentation takes place in stainless steel tanks, with an exhaustive control of its development and temperature.

Certificates: IFS- International Food Standard, BRC- Global Standard Food.

Tasting notes: Pale straw colour with greenish tinges and a crystalline aspect. Fresh aromas of lemons, tropical fruit and green apples. On tasting, it is smooth, well-structured and crisp. Ideal with light and delicate foods, especially with seafood and canapés. Serve at 7-10°C (45-50°F).

Climate: Continental climate with very hot summers and very cold winters, and a sharp contrast in temperature between night and day. Annual precipitation is low (360 mm), while insolation is high (2,800 hours). These factors favour intense and complex wines, full of character.

Terroir: Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

Winery: Our winery receives an average of 16 million kilograms of grapes a year and has a storage capacity of 11 million litres. Equipped with the latest wine-making technology, fermentation and stabilization take place under temperature-controlled conditions. Storage and ageing are allocated according to type of wine: young whites, rosés and reds in stainless steel; Crianzas, Reservas and Gran Reservas in our cool dark cellars, where there are 13,000 French and American oak barrels and an area for bottle-ageing. Our bottling line has a capacity of 10,000 bottles per hour.