

	Solera late harvest		PLOT WINE	
	SACA 24	Sweet White with Solera	Viña Núria (Algerri)	621 bottles



TERROIR AND VINEYARDS



River stones from the Noguera Ribagorçana river with a high percentage of sand and gypsum.

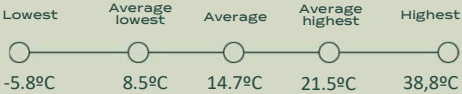
Selected from the best plot of White Grenache. Vineyard planted in 2006 with Southeast-Northwest orientation.

Biodynamic farming.

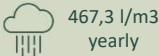
VINTAGE CONDITIONS

Viña Núria

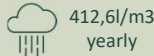
Average temperature last 8 years



Rainfall in 2019



Rainfall last 8 years



VARIETIES (1)

100% White Grenache overripened on the vines

VINIFICATION

We bring raisined grapes into the winery and carry out a partial fermentation, leaving part of the natural sugar in the grapes.

We then age the wine in a dynamic system of criadera and solera.

TASTING (10/4/2024)

Beautiful amber colour, a sign of oxidative ageing.

Complex notes of quince, dried apricots, honey, sultanas and flowers, combined with candied orange rind and oxidative notes of hazelnuts.

Sweet and saline at the same time, producing a magical balance, which invites to drink and does not cloy.

Flowing finish with notes of dried fruits and dried apricots.

PAIRING

Cheese, foie, paté.

Oven baked poultry.

Desserts.



Cheese



Poultry



Desserts

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TASTING NOTES

	1	2	3	4	5	REMARKS
Colour	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Aroma	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Harmony	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Date:						