

# ViñaSol



## ECOLÓGICO

**Vintage:** 2024

**DO:** Catalunya

**Grape varieties:** Mainly Parellada and Garnacha

**Date grapes picked:**

Parellada: From the 12th of September

Garnacha blanca: From the 19th of August

**Winemaking:**

**Type of fermentation:** In stainless steel under controlled temperature

**Length of alcoholic fermentation:** 2 weeks

**Fermentation temperature:** 16°C

**Bottling month:** From January of 2025

**Technical data:**

**Alcohol level:** 12% vol.

**pH:** 3.11

**Total acidity:** 4.6 g/L (á. tartárico)

**Residual sugar:** 1.4 g/L

**Allergy advice:** Contains sulfites

**Certified vegan wine**

**12** **Stored under the right conditions, the wine will hold its potential for the next:**

2 years

**Available formats:**

150 cl, 75 cl, 37.5 cl, 25 cl and 18.7 cl



**Tasting notes:**

Clear, clean, bright gold in color. Fresh, full of fruit, with fine citrus aromas. Silky, with subtle acidity and a delicate midpalate



**Serving suggestions:**

Excellent as an aperitif or paired with rice dishes, seafood or fish. Serve at 10°C.



**Story:**

In the summer of 1962, at a small winery in the coastal hills of the Mediterranean, we first made Viña Sol, the classic essence of earth and sun.



**Weather conditions:**

The 2024 harvest was relatively early and produced lower yields due to several years of drought. Climate conditions varied, with heavy rains in spring and a mild summer. Temperatures during the growth season were similar to those of 2023, but cooler during fruit maturation. Precipitation levels were within normal range, albeit higher than in previous years. The grapes were harvested in good condition, producing fresh white and rosé wines with good acidity.