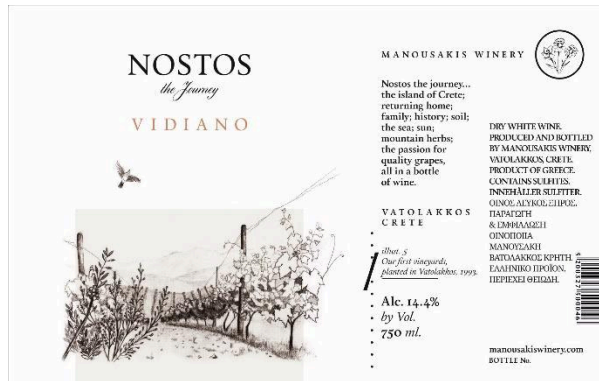


# NOSTOS VIDIANO 2023

Dry White Wine

EU: Organic Wine



Variety: Vidiano

Soil: Schist, sandy clay loamy, 320 (1050ft) in altitude

Vineyard pruning and trailing: Vertical Shoot Position, trained in double cordon Royat

Harvest: August 15th to August 25th

Vinification: After gently crushing and pressing the free run juice ferments in stainless steel tanks and matures *Sur Lie* for 7 months. The 20% of the production remains for around 6 - 7 months in French oak barrels.

Wine Analysis:

Alc. %: 14.50

pH: 3.50

Total Acidity: 5.77 g/l

ResSug: 0.70 g/l

Production in bottles:

2014 (1.200 bottles)

2015 (1.300 bottles)

2016 (3.400 bottles)

2017 (5.500 bottles)

2018 (4.350 bottles)

2019 (5.600 bottles)

2020 (9.000 bottles)

2021 (2.900 bottles)

2022 (6.900 bottles)

2023 (2.800 bottles)

Characteristics: Bright, intense lemon-green color with slow and rich legs.  
Nose with moderate to high intensity. Ripe stone fruits, dried flowers.  
Dense, medium bodied and complex mouth with intense flavor of white stone fruit.  
Long finish dominated by mineral, stone fruits, and citrus.

Food Pairing: Our Vidiano is best served with light fish and poultry served in white sauces, as well as seafood.

Aging: 1 to 5 years