



FONT DE LA FIGUERA BLANCO 2015

COUNTRY OF ORIGIN

Spain

APPELLATION

Priorat

VARIETALS

Viognier, Grenache Blanc, Chenin Blanc

TASTING NOTES

Pale gold. Building floral character complements expansive aromas of pear skin, yellow plum and dried citrus fruits. Vibrant citrus, orchard fruit and honeysuckle flavors are impressively focused and nervy, with a smoky mineral underpinning adding cut. The long, dry, floral-inflected finish shows very good clarity and persistence, leaving a subtle note of white peach behind. This suave, food-friendly wine was partially fermented in French oak barrels and then aged in stainless steel tanks for six months.



 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us



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