



Winery:	COMPAÑIA VITIVINICOLA TANDEM S.A.
Name:	INMACULA
Meaning:	In Latin, without stain (also, without sin)
Varieties %:	VIURA 15%, VIOGNIER 85%
	Plot known as El Monte
	Viognier cannot be mentioned on our labels or elsewhere as it is not allowed by our Appellation of Origin. Please use the mention other varietals.
	(We planted 1 hectare of Viognier at a higher altitude as experimental)
Vintage:	2014
Country:	ESPAÑA
Region:	NAVARRA D.O.
Soil:	Chalky, clayey
Vinification:	Fermented in 300 litres French oak barrels. Once finished we applied daily battonage in the barrels during 4 months; stirring the wine with the lees to gain volume and texture in the palate.
Analysis:	Alcohol: 13 % vol Acidity: 5.6 g/l Residual sugar: 2,3 g/l
Drinking temperature:	10 °C
Tasting notes:	inmacula has a golden yellow colour. 2014 was a very cool harvest and the wine shows therefore a beautiful acidity. Very fine nose showing tropical fruit, apricot, pear, white flowers and a light mineral touch. It has a soft entrance in the palate, expressive, long and persistent.
To have with:	Tapas, pasta, fish, seafood, rice, sushi, a nice aperitif wine Would go well with medium to light cheese.
Awards:	90 points - The Wine Advocate Robert Parker (vintage 2013) 90 points - Wine & Spirits magazine (2013) 90 points - Josh Raynolds Stephen Tanzer's International Wine Cellar (2013) 90 points - Stephen Tanzer (2014) 91 points - Guia Peñín (2014)

