



## CHATEAU VIELLA TRADITION - 2015



Since 1952, the Bortolussi family owns the 25 hectares of vines in a single stretch, ideally located in AOP Madiran (20ha) and AOP Pacherenc-du-Vic-Bilh (5ha). The Château Viella is part of the few top-domains and leaders of the appellation. The impressive regularity in the quality of the cuvees has made its great reputation. The imposing Viella Castle overlooks the vineyard since the 18th century. It now serves as a splendid storeroom for oak barrels in its vaulted cellars. The new generation, with the two daughters Marion and Claire, marks the next step of this domain that never stop evolving.

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### TERROIR

Pebble Clay Ribs

### WINEMAKING

Harvest at optimal maturity.  
Destemming, crushing and long vatting for 28 days with temperature control. 30% is aged in oak barrels for 12 months.

### GRAPE VARIETY

60% Tannat  
40% Cabernet Franc

### ALCOHOL

13%

### SERVICE TEMPERATURE

16°-18°C

### HOLDING AND PRESERVATION

5 years

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### TASTING NOTES

Beautiful dark and deep red color. The complex nose evokes ripe grapes. After a fresh attack, the wine is full on the palate and tannins are elegant. The finish is pleasant, suave and just the right length.

### FOOD PAIRING

Appetizer with hummus type appetizers, or on a grilled duck breast.  
Dare to exotic alliances.

