



VARIETALES



VIIGNIER

VARIETAL COMPOSITION

100% Viognier from Agrelo, Luján de Cuyo.

TASTING NOTES

Greenish-yellow color, floral aromas of peach and apricot. On the palate it is complex and unctuous, with a long finish that continues the floral notes. Perfect to accompany spicy dishes, fish, and Asian food, especially sushi.

RECOMMENDED SERVING TEMPERATURE

10-12 °C (50-54 °F)

RIPENING

Second two weeks of February.

HARVEST

Manual in 17 kg boxes (37 lbs).

YIELD

9,000 kg/Ha (8,000 lbs/acre)

VINIFICATION

Juice obtained by pneumatic press. Cooling of must to 4 °C (39 °F), stirring of lees, transfer and later sowing of selected yeasts. Controlled alcoholic fermentation between 14-16 °C (57-61 °F) for 20 days.

CONSERVATION IN PROPER STORAGE CONDITIONS

2 years.

TOTAL ANNUAL PRODUCTION

20,000 bottles

PRESENTATION

Case x 6 x 750 ml

Case x 12 x 750 ml

Wooden box x 1 x 750 ml