

VINEYARD'S EXPRESSIONS VIOGNIER



Winemaker: Fernando Piottante

Grape variety: 100% Viognier

Region of Origin: Tupungato, Mendoza.

Vineyard details: alluvial soil and drip irrigation.

Climate: Dry and continental with good sun exposure allowing perfect ripening.

Vine cultivation: vertical shoot position trellising.

Harvest details: by hand, picked the first week of March. Yield: 17,000 kg/Ha.

Vinification: grapes were destemmed and crushed. Other techniques used: static free run, enzymes and carbonic snow. 20 days of fermentation in stainless steel tanks at 15°C.

Pre-bottling operations: Filtration with membranes.

Colour: bright yellow with greenish tinges

Aromas: exotic combinations of peach, pears and tropical fruit

Palate: fresh and young, elegant and delicious finish

Alcohol content: 13,7% Vol. (20° C)

Total acidity: 6.12 g/l tartaric acid

Residual Sugar: 3,3 g/l

Serving Temperature 12-14°C / **Cellar up to 2 years.**

Enjoy it with *Onion and comfit leeks pie, gratin with Fontina cheese*

