



VIOGNIER



Soil:

Calcareous-clay soil.

Grape Varieties: 100% **Viognier**. 15 to 20 years old vines

Vinification: Mechanical harvesting at night.

Date of harvest: September 03, 2007.

A part is vinified using pellicular maceration while the rest goes to direct pneumatic pressing.

Stalk removal at 8°C, fermentation at low temperatures for 3 weeks, stirring and storing the wine on fine lees for 2 months.

Tasting:

Straw yellow color with an intense and very complex nose of pineapple, lichees, peaches and apricots.

Full-bodied and flavorful on the palate .

Serving Suggestions:

Serve between 12-13°C, not too cold, and let the wine breathe or decant it before serving. It may be drunk for cocktails or between meals. It is one of the rare dry wines that goes very well with salads, including those with vinegar dressings and exotic "cuisine".



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