



TEXTO SÚBITO



60% VIOGNIER
40% SAUVIGNON BLANC

Vintage: 2020

Production Area

La Arboleda, Tupungato, Tres Esquinas, San Carlos
Altitudes between 1000 and 1100 meters (around
3,500 feet)

Winemaking

Manual selection of clusters and grapes transferred in
bins, followed by destemming and pressing.

Fermentation: uses selected yeasts at controlled
temperatures in stainless fermentation tanks,
followed by cold stabilization and filtration.

ALCOHOL 12,9 % v/v	RESIDUAL SUGAR 3,5 g/l	TOTAL ACIDITY 6,24 g/l	PH 3,35
-----------------------	---------------------------	---------------------------	------------

Tasting Notes

Brilliant straw yellow colour with greenish-gold reflections. Aromas of flowers such as magnolia and sweet ripe fruit, including apricot and melon typical of the viognier grape. Aromas of tropical fruits, white flowers and herbs provided from the Sauvignon Blanc add elegance and complexity. Very fruit-forward with subtle notes of honey that added richness and structure, underlined by the pleasant crisp freshness provided by the Sauvignon Blanc.