

VIOGNIER 2023

— GRAPE VARIETY

100% Viognier

This wine is characterized by its intensity and a rich range of aromas.

— WINEMAKING

For its production, the grapes are pressed immediately after harvesting, and fermentation takes place with selected yeast strains at controlled temperatures, between 15°C and 18°C, over a period of two weeks. Both fermentation and aging occur in 10,000-liter stainless steel tanks, in the presence of fine lees. Finally, a careful filtration is carried out after cold stabilization.

— TECHNICAL DATA

ALCOHOL



ACIDITY



STRUCTURE



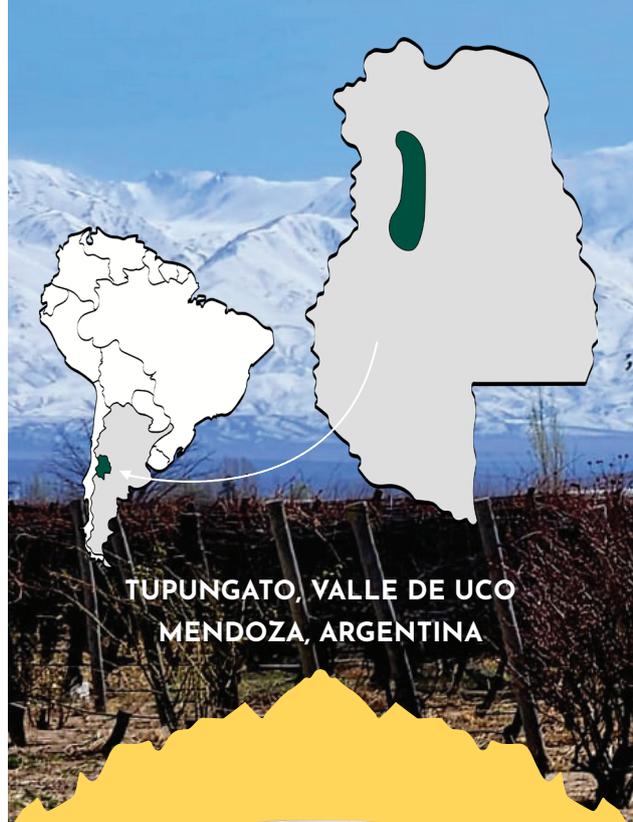
RESIDUAL SUGAR



— AWARDS



— TASTING NOTE



TUPUNGATO, VALLE DE UCO
MENDOZA, ARGENTINA

