



Las Perdices - Viognier

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)

ALCOHOL

14%

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

24,000 bottles

PRESENTATION

Case x 6 x 750 ml

Case x 12 x 750 ml

Wooden box x 1 x 750 ml

Temperature range has a determinant influence on grape cultivation and wine production. When it reaches 20° C (68° F) during the grapes' ripening, it favors their development resulting in the production of unique and highly concentrated fruits of great oenological quality. The temperature range from a very special place in Agrelo defines the typicity that Viña Las Perdices obtains in its varietal "Las Perdices Viognier"