



Reserva
Viognier

2018

Tasting Notes:

Pale yellow-green colour. On the nose, apricot and custard apple. On the palate, fresh, harmonious, very good acidity and with an excellent finish.

Blend:

100% Viognier

Origin:

100% grapes from our D.O Colchagua Valley vineyards
Produced and bottled in origin.

Vinification:

Hand sorting of bunch before crushing. Crushed and then run off after 24 hours. Alcoholic fermentation in stainless steel tanks for 15 days at 14°C to 15°C. Lees work in the tank. Lees work in the tank.

Ageing:

100% in stainless steel tanks.

Food Pairings:

This fresh Viognier is the perfect companion of sweet & sour dishes. Fantastic with Thai food, sushi, tempura shrimps or fish dishes. Spanish paella tastes great with this wine. It can even be enjoyed with a nice slice of apple pie.

