

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

GRAPE VARIETY	Viognier 100%
HARVEST DATE	3rd. week of February, 2023
WAY OF HARVEST	Manual with scissors - 15kg boxes
VINEYARD	Uco Valley – Mendoza – Argentina
ALCOHOL	12.8%

Reception and crushing: the boxes of grapes are rolled out on the bunch selection table. They are then sent to the destemmer, which separates the stems from the grapes, keeping them as whole as possible. Later, the grapes are passed through the cold exchanger to lower their temperature to approximately 15° C, after which they continue to the pneumatic press, where the wort is extracted. Once the must has been extracted, a preliminary stripping is done through a static cold stage of 36 hours, to attain the clarity of approximately 100 NTU needed for fermentation.

ENOLOGY

Fermentation: is completed between 13-15° C, over the course of approximately 15 days, with yeasts selected for Viognier. Later, at the end of fermentation, the fine lees are lifted two times per week for one month, in order to make a well-structured wine.

To complete the process, the wine is stabilized and conserved until bottled.

WINEMAKING NOTES

It presents a clear and bright golden color, with seductive aromas of white peach and pineapple and delicate floral notes of orange blossom. Its texture is smooth and creamy, with a refined balance between freshness and softness. Elegant and irresistible.

PAIRING

It is ideal with vegetarian dishes such as salads with pumpkin, asparagus or mushrooms, as well as soft cheeses such as goat's cheese.

It also pairs perfectly with white meats in various preparations, adding distinction to every bite.

TO SERVE

Suggested drinking temperature: 7°C to 9°C



SECUENCIAS

