



Viognier

Vintage 2007.

Finca "Don Leoncio" Barrancas, Maipú,
Mendoza
800 meters above sea level

TASTING NOTES

Exotic, clear and bright, almost gold in color. Well defined notes of orchid, musk and ripe apricot. It reveals an unctuous texture on the palate. Long aftertaste with piercing acidity.

♦ **TECHNICAL SHEET**

Climate	Long autumns, cold winters and mild summers with no rain, all of which provide the ideal conditions for obtaining optimum ripeness and big body. Average Temperature in summer: 23 °C (73.4 °F) Average Temperature in winter: 7 °C (44.6 °F) Minimum Temperature in winter: -4 °C (24.8 °F) Annual Rainfall: 220 mm (8.66 in) Average Temperature in winter: 7 °C (44.6 °F) Minimum Temperature in winter: -4 °C (24.8 °F) Annual Rainfall: 220 mm (8.66 in).
Soil	Sandy-limestone, loamy permeable soil of alluvial origin with good drainage, supported by gravel and pebble. 1% W-E and 1% S-N inclination.
Oak Ageing	Bottles remain in cellar by a noninferior time of 3 months at lower temperatures to 18°C, before labeling.
Yield of Vineyard	90qq/ha 63 hl/ha (4.67 tn/ac).
Grape Variety	100% Viognier.
Ageing Potential	2 years.
Filtering	Smooth.
Service Temperature	10 °C – 12 °C (50 °F – 53.6 °F)
Basic Analysis	Alcohol 13,0° pH 3.5 Total Acidity 4.9 g/l Residual Sugar 2.8 g/l
Pairing	White meats – Saucy fish – Soft Cheeses.