

SERBAL

WINES

Serbal Viognier 2015



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| Winery | Bodega Atamisque |
| Variety - Blend | 100% Viognier |
| Vintage | 2015 |
| Region | Tupungato, Mendoza, Argentina |
| Wine Maker | Philippe Caraguel |

Vineyard Altitude: 3,600 feet

Vineyard size: 3 hectares.

Age of vines: 16 years.

Soil: Alluvial soil with a rock foundation.

Viticulture: Double Guyot, drip irrigation, grass cover between the vines.

Yield: 8000 kg/ha.

Harvest: March, by hand and in cases of 18 kg.

Grape Selection: Double selection. First at harvest and then at the winery in a sorting table.

91 pts – Patricio Tapia, Guia Descorchados, Chile.

Tasting Notes

Lively notes of peach, pears and citrus fruits with refreshing hints of wet stones.

Elegant, lively, mineral, crisp and well-balanced.

Pair with soft cheese, salads, white fish, oysters or enjoy as an aperitif.

Elaboration Process

Principles of production: Gravity flow winery (without using pumps).

Cold Maceration: 3 days at 5°C.

Fermentation: 22 days between 13°C and 15°C in temperature controlled stainless steel tanks.

Malolactic Fermentation: 100% in stainless steel tanks.

Ageing: 6 months in stainless steel tanks followed by 4 months in bottle.

Ageing Potential: 3 years