

BODEGA
ATAMISQUE

SERBAL

Viognier 2022



Bodega Atamisque: Founded in 2002 by John and Chantal Du Monceau, the winery is in Tupungato, at the foothills of the Andes Mountains. Atamisque's wines are produced from the winery's own 70 hectares of vineyards. This provides the highest standard of quality from the vine to the bottle. Atamisque is the name of an aboriginal bush that grows naturally around the winery. Respect for the environment and long-term sustainability were basic premises in the construction of the winery, including a unique stony roof on their barrel room that provides perfect insulation from the intense heat in Summer and the frigid cold in the winter. The design of the winery was based on gravity flow winemaking to avoid the use of pumps and minimize wine stress.

Tasting notes: Lively aromas of peach, pears, and citrus fruits with refreshing mineral notes of wet stones. Elegant, lively, with mineral notes, crispness, and balance. Pair with soft cheese, salads, white fish, and oysters.

Appellation: San Jose, Tupungato, Uco Valley, Mendoza, Argentina

Grapes: 100% Viognier

Soil: Alluvial soil with a rock foundation and top layers of sand.

Elevation: 4,300 feet

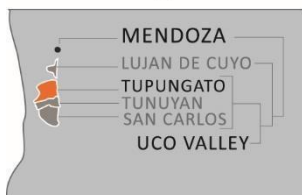
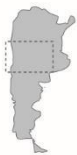
Vineyard practice: Sustainable farming, Double Guyot, drip irrigation.

Yield: >1 ton per acre **Harvest Dates:** End of March. Hand-harvest

Winemaking notes: Whole bunch press at cool temperatures. Gravity flow winemaking. Fermented in temperature controlled stainless steel tanks for 22 days at 55°F to 59°F.

Alc: 14 % **UPC:** 8 02402 01009 5

ARGENTINA



Tupungato Region: This prized wine region is regarded by most experts as the best region in the world to produce Malbec wines. Dry summers, harsh winters and a wide temperature range between day and night allow the vines to produce low yields with outstanding quality grapes.

Other Wines Available:

SERBAL Chardonnay

SERBAL Cabernet Franc

SERBAL Malbec

SERBAL Pinot Noir

