



Viognier

Category: [City Line - white wines](#).

Refined and Elegant aroma with white flowered notes and intense fruity apricot and peach. Complex and harmonious with elegant pear and peach notes. Perfect for fish terrines, pasta dishes made with shellfish, vegetable quiche, noble fish dishes, and white meats. Best served at a temperature of 12° C in a glass designed for noble white wines.

First year of production	2013
Varietal composition	Viognier (110%)
Exposure and altitude	Various degrees of sun exposure and positions, predominantly facing southeast
Soil composition	Predominantly volcanic soil
Cultivation system	Guyot over 3300 vines per hectare
Average age of productive vines	5 years
Yield per hectare	8000 Kg
Time of harvest	In two phases: first days of September
Fermentation temperature	A controlled temperature of 15°C
Duration of fermentation	Two weeks
Malolactic fermentation	Not carried out
Mode and duration of ageing	At least four months in stainless steel vats, at least four months in the bottle
Serving temperature	12°C