



## AROMO VARIETAL

**Viognier 100%**

**Maule Valley**



### Vineyards, Vinification and Aging

**Yield:** 13.800 - 15.000 kg/ha.

**Date of Harvest:** Third week of March.

**Haverst:** In a press 4 to 6 hours.

**Cold Maceration:** No.

**Fermentation:** With direct application of select yeasts. AF temperature between 14°C to 16°C.

**Fermentation Time:** 18 to 26 days.

**Protein Stabilization:** Test OK.

**Tartrate Stabilization:** The wine was kept at -4°C (24,8°F) for 5 days.

### Tasting Notes

**Color:** Greenish pale yellow.

**Nose:** Deep aromas reminiscent of orange blossom, tropical notes and ripe apricots.

**Palate:** Fresh, nervous and with good acidity. Persistent mineral finish.

### Analysis

**Alcohol:** 13%vol.

**Residual Sugar:** 5.80 – 6.90 g/L

**Total Acidity:** 5.90-7.00 g/L C2H4O2

**PH:** 3,23-3.28

### Logistic Information

**Bottle capacity:** 750 ml - 25,36 OZ FL

**Bottles per case:** 12

**Gross weight per case:** 14,5 kg.

**Cases per pallet:** 1,0 m x 1,2 m = 14x5 = 70 cases