

Viognier Special Selection

... vintage 2018



Variety: 100 % Viognier

Alc: 13.5%

Total acid: 5.2 g/l

Ph: 3.32

Sugar: 2 g/l

Annual production: 10,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Direct pressing in inert pneumatic presses
- Average temperature of fermentation: 13-14°C

Tasting notes

- Colour: Medium lemon
- Bouquet: Pronounced aroma of mango, quince, peach, pear with floral notes of acacia and violet
- Palate: Dry wine. Fresh, full body with sensation of sweetness on the aftertaste, medium finish

Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay
- Average age of the vines: 5 years
- Rainfall: 400-450 l/m²
- Sunny days: 170 - 190 days
- Harvesting period: Beginning of September

