

# VIOGNIER



## **WINE MAKER**

*Alphonse DeRose*

## **ORIGIN DENOMINATION**

*Peralillo, Santa Ana, Colchagua Valley Chile*

## **VARIETIES**

*Viognier*

## **ALCOHOL**

*14.0%*

## **WINE MAKING**

### **FERMENTATION**

*Natural yeast controlling temperature under 20°C (68°F) Fermented in new French oak barrel*

### **AGEING**

*Aged for 6 months in New French Oak Barrels*

## **TASTING NOTES**

*COLOR: Golden Wheat with long legs*

*NOSE: Vibrant, Limestone, Honeydew Melon, Sea Salt, Dried Apricot*

*MOUTH: Medium Body, Super Fresh, Mineral, Long Lingering Finish*

*RECOMMENDED FOOD PAIRINGS: Sushi, charbroiled oysters, Camembert cheese with truffles*

*Serving Temperature 11-12°C (52-24°F) Recommended putting in fridge 15-20 prior to serving*

