

iNo'es Pituko!

2022 Viognier



"This natural wine has a delicate straw yellow colour and appears slightly cloudy in the glass due to its lack of processing. On the nose it has aromas of peach and tropical fruits such as chirimoya, that harmonize with a buttery characteristic due to its malolactic fermentation. In the mouth, the tropical and floral flavors linger and it's good acidity highlights this wine's freshness."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Maule Valley

GRAPE VARIETY:

Viognier proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 23rd, 2022.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:

 Vegetarian

 Vegan

- Manual harvest in boxes of 18 Kg, transported immediately to the winery.
- Destemmed, pressed and cooled at 8 ° C.
- Decanted for 24 hours at 8 ° C prior to fermentation.
- Fermentation with natural yeast in stainless steel tanks between 13 and 17 ° C for 25 days.
- No stabilization process, no filtration.
- No added sulfites
- Stored with its own lees in stainless steel tanks prior to bottling.

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13	% by vol.
Total Acidity:	5.4	grams per liter (Tart.)
Residual Sugar:	4	grams per liter
pH:	3.5	

SERVING T°:

Serve between 10° and 12°C.

CELLARING ABILITY:

At least 2 years

KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant – Fresh- Rich



Sustainable Winery
ISO 9001- HACCP