

# SERBAL

WINES

## Serbal Viognier 2014

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<b>Winery</b>	Bodega Atamisque
<b>Variety - Blend</b>	100% Viognier
<b>Vintage</b>	2014
<b>Region</b>	Tupungato, Mendoza, Argentina
<b>Wine Maker</b>	Philippe Caraguel

**Vineyard Altitude:** 3,600 feet

**Vineyard size:** 3 hectares.

**Age of vines:** 15 years.

**Soil:** Alluvial soil with a rock foundation.

**Viticulture:** Double Guyot, drip irrigation, grass cover between the vines.

**Yield:** 8000 kg/ha.

**Harvest:** March, by hand and in cases of 18 kg.

**Grape Selection:** Double selection. First at harvest and then at the winery in a sorting table.

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### Tasting Notes

Lively notes of peach, pears and citrus fruits with refreshing hints of wet stones.

Elegant, lively, mineral, crisp and well-balanced.

Pair with soft cheese, salads, white fish, oysters or enjoy as an aperitif.

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### Elaboration Process

**Principles of production:** Gravity flow winery (without using pumps).

**Cold Maceration:** 3 days at 5°C.

**Fermentation:** 22 days between 13°C and 15°C in temperature controlled stainless steel tanks.

**Malolactic Fermentation:** 100% in stainless steel tanks.

**Ageing:** 6 months in stainless steel tanks followed by 4 months in bottle.

**Ageing Potential:** 3 years