

BODEGA
ATAMISQUE

SERBAL

Viognier 2021



Bodega Atamisque: Founded in 2002 by John and Chantal Du Monceau, the winery has 70 hectares of vineyards in the prestigious wine region of Tupungato, at the foothills of the Andes Mountains. Atamisque is the name of a native tree that grows naturally around the winery. Respect for the environment and long-term sustainability were basic premises in the construction of the winery, including a unique stony roof that provides perfect insulation. The design of the winery was based on gravity flow winemaking to avoid the use of pumps and minimize wine stress.

Tasting notes: Lively aromas of peach, pears, and citrus fruits with refreshing mineral notes of wet stones. Elegant, lively, with mineral notes, crispness, and balance. Pair with soft cheese, salads, white fish, and oysters.

Appellation: San Jose, Tupungato, Uco Valley, Mendoza, Argentina

Grapes: 100% Viognier

Soil: Alluvial soil with a rock foundation and top layers of sand.

Elevation: 4,300 feet

Vineyard practice: Sustainable farming, Double Guyot, drip irrigation.

Yield: >1 ton per acre **Harvest Dates:** End of March. Hand-harvest

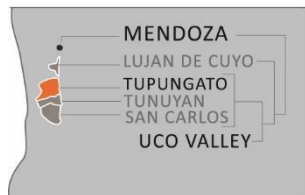
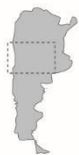
Winemaking notes: Whole bunch press at cool temperatures. Gravity flow winemaking. Fermented in temperature controlled Stainless Steel tanks for 22 days at 55 to 59 F.

Alc: 14 %

TA: 5.8 g/l

UPC: 802402010095

ARGENTINA



Tupungato Region: This prized wine region is regarded by most experts as the best region in the world to produce Malbec wines. High elevation, dry summers, harsh winters and a wide temperature range between day and night allow the vines to produce low yields of outstanding quality grapes.

Other Wines Available:

SERBAL Chardonnay

SERBAL Cabernet Franc

SERBAL Malbec

SERBAL Pinot Noir

