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Viognier

Color: Intense straw yellow.

Scent: Floral with acacia and lily of the valley, peach, honey, tropical notes, and sage.

Taste: Fresh and harmonious.

Pairings: Dishes based on fish, Indian cuisine, cheeses.

Grape variety: 100% Viognier

Service temperature: 10-12°

Winemaking: Manual harvest between late August and early September, soft pressing, and fermentation in stainless steel for about 15 days at temperatures between 15 - 18 degrees Celsius. Two rackings to remove the lees, batonnage until March, additional rackings, and bottling. Bottled without clarification and filtration.

