

# DURIGUTTI

## Viognier 2022

GRAPE: 100% Viognier

HARVEST: 2022

### ORIGIN

50% Los Árboles, Uco Valley.

50% Altamira, Uco Valley.

Fusion of terroirs with old vines genetic, masal selection. Vineyards from 2010 with 6500 and 4500 plants per hectarea in Los Árboles and Altamira, with an altitude average between 1150 and 1100 meters, yield 1 kilo per plant in high trellis system. Guyot pruning with minimum management, organic vineyard in Altamira. Mix stinky sandy soils in Los Árboles and calcareous sandy loam soils in Altamira.

### WINEMAKING

HARVEST: Manual, during the first week of February 2022. Reception at the winery in boxes of 18 kilos, simple selection and grape destemming.

PROCESS: Maceration and fermentation 100% with skin for 18 days between 14-16° C with native yeasts in concrete eggs without epoxy, then the skin is separated to finish the fermentation during the first fortnight of March. Aging on lees during 4 months.

BOTTLED: July 2022. This wine has not been clarified, stabilized neither filtered.

ALCOHOL: 13,7% / TOTAL ACIDITY: 6,65 / PH: 3,15 / RESIDUAL SUGAR: 1,80 gr/L.

### TASTING NOTES

Golden yellow in color, the nose delivers aromas of peaches, apricots, pineapples, mangoes, acacia and orange blossoms, and even violets. The palate is lively and fresh with rich tannins and a pleasant, fresh and savory finish. We recommend consuming it at a temperature between 8°-12° C.

**WINEMAKERS:** HÉCTOR AND PABLO DURIGUTTI

