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## ORANGE VIOGNIER LIMITED EDITION



**Brand:** Casa Grande Arte y Viña

**Grape variety:** Viognier 100 %, from a single vineyard

**Harvest:** 2021

**Vine training system:** Lyra

**Origin of the grapes:** Los Horneros Vineyard, Rincón de Carrasco, Canelones Metropolitan Region (10 km from the Rio de la Plata)

**Soil:** Light-textured loamy-clay soil, deep, permeable, with very good vertical drainage, all of which allows for extensive and deep rooting of the vines.

**Climate:** Maritime influence, temperate (average temperature: 17 °C)

**Harvest:** Hand-picked; the time is determined by the physiological and organoleptic ripening of the berries through regular tasting and close to harvest.

**Winemaking:** Destemmed and vatted with their skins. Fermentation in stainless steel tanks at 15-18 °C, with two *pigeages* per day for nine days. Two months of contact with the skins, during which time malolactic fermentation took place. Racked before bottling.

**Alcohol:** 12 % abv

**Total acidity:** 4.2

**pH:** 3.4

**Residual sugar:** 1.3

**Tasting notes:** Appearance: pale yellow colour. Nose: red apple and rue, with wet stone notes. Palate: dry wine with a slightly sweet attack, crisp acidity and noticeable tannins, broad in the mouth, with aromas of apple and herbal notes and a slightly bitter aftertaste.

**Serving suggestions:** Fish stews, mashed beans or cauliflower, salami-type sausages, creamy beetroot soup.

**Bottle ageing:** Two to three years in appropriate light, humidity and temperature conditions, from the date of the label.