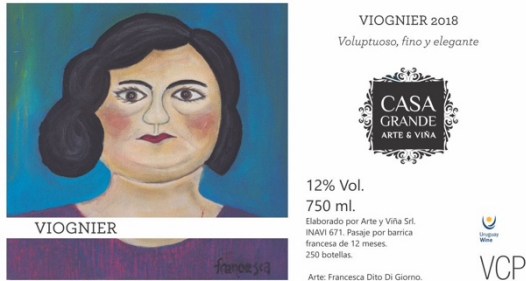




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VIOGNIER RESERVE



Brand: Casa Grande Arte y Viña

Grape variety: Viognier 100 %, from a single vineyard

Harvest: 2019

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: Direct pressing of the must. Fermentation in stainless steel tanks at 12-14 °C. Ageing in second use untoasted French oak barrels for 12 months.

Alcohol: 12.5 % abv

Total acidity: 4.2

pH: 3.2

Residual sugar: 1.3

Tasting notes: Appearance: golden yellow, bright and limpid. Nose: aromas of white and yellow fruits, orange blossom flowers and honey. Palate: fresh, balanced, with volume and silkiness on the palate.

Serving suggestions: Spaghetti with curry seasoned shrimp, dishes from oriental cuisine.

Bottle ageing: Four to five years in appropriate light, humidity and temperature conditions, from the date of the label.