

DESEO
INDÔMITO
SYRAH - VIOGNIER



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PRODUCTION

Variety: Syrah 90%, Viognier 10%
Origin: Santa María de Gallardo Valley
Altitude: 1960m (6,430 ft) Above sea level
Training system : Bilateral Cordon Trellis
Irrigation: Drip irrigation
Winemaker: Fabricio Hernández and Agostina Astegiano
Alcohol: 13.8%

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WINEMAKING METHODS

Fermentation: Stainless steel tank and French oak barrel
Aging: 16 months in French oak barrel
Potential: 7 years

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TASTING NOTES

Complex wine, intense on the nose. Primary aromas of fresh red fruits, black fruits, hibiscus flower and violet flower, white pepper, cloves, cinnamon and smoked meat, as well as a touch of vanilla and toasted almonds. Good attack, balanced, fresh with balanced acidity, soft tannins, medium to high structure, very expressive, with a long finish.



CASA DE QUESADA

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