

DESEO
INDÔMITO
VIOGNIER



PRODUCTION

Variety: 100% Viognier

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: 13.4%

WINEMAKING METHODS

Fermentation: French oak barrels

Aging: 12 months in French oak barrels

Potential: 5 years It is a complex and intense wine on the nose.

TASTING NOTES

Bright Golden straw with tropical and elegant fruit aromas, in which a peach yogurt, Eureka lemon, white grapefruit, guava and pineapple juice are mainly distinguished, as well as white flowers, honey, toasted almonds, soft caramel and vanilla. Oily and intense in the mouth, structured, medium acidity, long finish and a fruity citrus aftertaste.



CASA DE QUESADA

VIOGNIER

