

ESTOICO

VIOGNIER - CHARDONNAY



PRODUCTION

Variety: Viognier 60% and Chardonnay 40%

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%

WINEMAKING METHODS

Fermentation: Stainless steel tank

Aging: 6 months in French oak

Potential: 3 years

TASTING NOTES

Bright golden color and a complex nose. With fresh and elegant aromas, among which are green apple, pear, Eureka lemon and tropical fruits such as pineapple in syrup and guava, honey, notes of white flowers such as chamomile. Tertiary aromas of vanilla, maple and toasted nuts. Intense in the mouth, with medium body, marked acidity and long finish.



CASA DE QUESADA

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