DESEO

INDÔMITO

VIOGNIER 2022



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%*
Production: *650 Cases .*

Winemaking Methods

Fermentation: *French oak barrels*
Aging: *12 months in French oak barrels,50% New Oak*
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