

Viognier Eclectique 2017

Protected Geographical Indication (PGI) Argolida

Viognier 100%

Fermented in new and used (50-50) 225L French oak barriques for 12 months. Short skin contact, full malolactic fermentation and batonnage. Screw cap. Exotic fruit presence and intensity, integrated oak character. Ripe peach, orange peel, tropical fruits, vanilla, rich, silky mouth.

Technical Presentation: Viognier Eclectique

Category	White
Classification	Protected Geographical Indication (PGI) Argolida
Grape Varieties	Viognier 100%
Vineyards	Argolida at a 985 ft (300 m) altitude
Main type of soil	Sandy
Age of vines (average)	23 years
Yields	42 hl/ha
Harvest dates	Mid August
Vinification/Maturation	Skin contact for 6 hours at 14°C. Alcoholic fermentation at 17°C. Fermented in new and used (50-50) 225L French oak barriques, carried out malolactic fermentation and matured for 12 months sur lie, with regular batonnage. The final blend was bottled under a screw cap and matured in bottle for a further 3 months in our cellar.
Alcohol by volume	13.5%
Total acidity(tartaric acid)	5.3 g/l
pH	3.40
Tasting notes	Of gold straw color with brilliant highlights. On the nose it is really complex and elegant, expressing the Viognier character beautifully. It reveals aromas of ripe peach, orange blossom, citrus rinds as well as tropical fruit. The oak's characteristics –sweet vanilla and hazelnut– are superbly incorporated into the wine and compose a rich bouquet, while the smell of bread crust indicates the contact with the wine lees. On the mouth it is full-bodied with great texture and crisp acidity. Flavours are consistent with the aromas and the aftertaste is powerful and of such great complexity, it feels as though it will last forever.

