



Grapes: **85% Tannat**
15% Viognier
Vintage: **2013**
Alc: **14 %**
pH: **3.27**
Production: **15,000**

TANNAT
VIIGNIER

WINEMAKING

The vines are managed very carefully and with very low yield, achieving an excellent concentration of the grapes. Picking is done by hand, in small boxes.

The skins of Viognier are added to the Tannat grapes and together they macerate at low temperature for three days. After fermenting at controlled temperature the wine was aged for nine months in american oak barrels. To preserve its qualities, it is lightly filtered when bottled.



TASTING NOTES

Intense violet red color. It has complex bouquet; red fruits, hints of wild flowers and a spicy touch melt with vanilla and coconut aromas. In the mouth it has a soft and pleasant entrance. It is juicy in the medium palate, with apparent yet pleasant tannins. It has a lingering finish.