



LAS VELETAS

# Viognier

## 2022

**Winemaker:** Rafael Tirado

**D.O:** Alquihue, DO San Javier, Maule

**Harvest Method:** Manual

**Plantation Year:** Año 1994

### Vineyard

The vineyard is located at 175-250 masl over the last portion of the coastal range hills, because of these, is influenced by the wind coming from the Pacific refreshing the vineyards on the slopes, getting longer time to ripeness. The soil is based on granitic with some red clays and shale stones in the highest points. All these conditions increase the minerality in our wines.

### Tasting notes

wine very clean and bright with a light yellow color and Green shines over the sides. The intensity of the aroma is high finding lemon, apricot and flowers. The palate has a medium-high acidity and good volume making the structure of the wine. His taste is consequent with his nose, but with a big and long mineral feeling at the end almost saltiness.

### Food pairing

grilled fish, French chesse, Pasta and Desserts

**Color:** Light Yellow

**Varieties:** Viognier

**Alcohol:** 13°

**PH/ Acidity:** 3,28/6,05

**Residual Sugar:** 2,52gr/lit

**Aged:** Acero inoxidable

**Aged potencial:** Drink now or until 2026

### Awards:

90pts Descorchados 2019

90pts Tim Atkin Report 2018

91pts James Suckling report 2019

