

# VIOGNIER CUVÉE LARSINOS 2023

## TECHNICAL PRESENTATION:

**Category:** White

**Classification:** Protected Geographical Indication (PGI)

Peloponnese

**Grape Varieties:** 100% Viognier

**Vineyards:** Corinthia at a 60m of altitude

**Main type of soil:** Sandy

**Age of vines (average):** 31 years

**Yields:** 51 hl/ha

**Harvest dates:** End of August

**Alcohol:** 12.5%

**Total acidity:** 5.3 gl

**pH:** 3.32

**Vinification/Maturation:** Skin contact for 6 hours at 14°C. Alcoholic fermentation at 17°C. Seventy per cent of the must fermented in stainless steel vats and 30% in 225L French oak barriques, carried out malolactic fermentation and aged sur lie for 6 months with regular batonnage. The final blend was bottled under a screw cap and matured for a further 3 months in our cellar before it came on the market.

**Tasting notes:** The colour is green-yellow with a few greenish hues. The nose is expressive and intense aromas of ripe apricot, mango and orange rind while aromas of elegant high quality French oak follow such as vanilla and honey. Fruit forward richness fills the mouth with flavours of rich cream, coconut and hazelnut butter. The finish has duration, volume, intensity and great complexity.

