

VIOGNIER CUVÉE LARSINOS

~ 2025 ~



TECHNICAL PRESENTATION

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):

33 years

Yields:

51 hl/ha

Harvest dates:

End of August

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.

Alcohol vol: 13%

pH: 3.40

Total acidity: 5.5 g/l

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.