

VIOGNIER ECLECTIQUE

- 2024 -



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

100% Viognier

Vineyards:

Argolida at a 300m of altitude

Main type of soil:

Sandy

Age of vines (average):

30 years

Yields:

44 hl/ha

Harvest dates:

Mid of August

VINIFICATION / MATURATION

Skin contact for 6 hours at 14°C. Alcoholic fermentation at 17°C. Fermented in 50% new 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.

Alcohol vol: 13.5%

pH: 3.45

Total acidity: 5 g/l

TASTING NOTES

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 reveals the contact with its 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.