



# Mil Piedras

## Viognier



**Varietal:** 100% Viognier

**Elevation:** 1100m

**Practice:**

**Dry Extract:**

**Appellation:** Uco Valley

**Production:** 12,500 cs

**Alcohol:** 12.5%

**Acidity:** 5.44 gr/liter

**Residual Sugar:** 2.35 gr/liter

**pH Level:** 3.5

### Tasting Notes:

Pale green in color, with shades of gold. Fruity aromas of honeysuckle, ripe apricots, fresh grapes, and sugar-coated orange peels. Crisp and light with a clean refreshing finish.

### Aging:

Stainless steel tank fermented (unoaked)

### Winemaking:

The alluvial soil in this area is known for being extremely stony with predominately sand content, which allows the roots of the vines to reach incredibly deep into the ground while offering excellent drainage. With very large temperature swings between the hot days and cool nights, the vines yield to elegant wines that are noted by the smooth textured red fruit, bright acidity as well-rounded tannins

### Food Pairing:

grilled seafood, chicken and salads.

### Accolades:

**Wine Enthusiast – 87 pts**

