

# Las Mulas®



Central Valley



## Viognier 2017

CENTRAL VALLEY

VINTAGE: 2017

TYPE OF WINE: White wine

D.O.: Central Valley

VARIETIES: 100% Viognier

HARVEST DATE: March 15th to April 10th

### TASTING NOTES

Beautiful pale yellow colour. Intense aromas of fruit (grapefruit) and flowers (roses). In the mouth this wine is fresh, silky and exhibits fine acidity. The finish is long and memorable.

### SERVING SUGGESTION

Good as an aperitif, with baked or griddled fish or fish dishes with delicate sauces. Must be served at 10 °C.

### TECHNICAL DATA

Alcohol content: 13.5% ABV

pH: 3.2

Total acidity: 5.6g/L (expressed in tartaric acid)

AR: 3.5 g/L

FORMATS AVAILABLE: 75 cl

### VINIFICATION

Pressing: Destemmed, no maceration

Type of fermentation: Alcoholic

Length of fermentation: 17-18 days

Fermentation temperature: 16°C

Bottling date: August 2018

Aging: None

Properly stored, the wine will hold its potential for the next: 8 years

### 2017 VINTAGE

The 2016-2017 season was marked by events of different nature and significant incidence both in the development of the vineyards and the harvest, being characteristic for its decrease in yields of approximately 30%. The season's climatic conditions were decisive in the productive result. Like much of the central region, the summer period (January and February) was characterized by maximum and minimum temperatures, which affected the decrease in total acidity and pH increase of the grapes at the time of harvest, so that the acidity parameters had to be closely monitored. The advance in the beginning of the harvest was on average two weeks between Cordilleras and Costa areas, but not in the Andes area where in an average of one week was advanced.



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