

CHACABUCO

VIOGNIER

OUR FAMILY HAS ITS ROOTS IN THE WINE INDUSTRY, WITH MORE THAN 70 YEARS OF EXPERIENCE.

OUR GRAPES COME FROM DIFFERENT SOILS, CLIMATES AND REGIONS OF MENDOZA. THEY ALL GROW IN COLD WINTERS AND DRY, HOT SUMMERS WITH COOL NIGHTS, IN RICH SOILS IRRIGATED BY MELTWATER FROM THE ANDES MOUNTAINS.

ALL THIS MAKES IT POSSIBLE TO OBTAIN EXCELLENT QUALITY, BOTH IN YOUNG AND AGED WINES.

VARIETY 100% VIOGNIER

VINTAGE 2018

ORIGIN UGARTECHE - MAIPÚ

WINEMAKING METHOD SELECTION FOLLOWED BY MACERATION IN CONTACT WITH SKINS IN PNEUMATIC PRESS DURING 2 HOURS. FERMENTATION WITH SELECTED YEAST IN STAINLESS STEEL TANKS AT BETWEEN 12 AND 18 °C.

TASTING NOTES APPEARANCE: ELEGANT YELLOW WITH GREENISH HUES.
NOSE: INTENSE AROMAS OF APRICOTS COMBINED WITH CITRUS AND TROPICAL FRUITS.
PALATE: FULL-BODIED, CREAMY AND ELEGANT. BALANCED ACIDITY AND LONG FINISH.

ALCOHOL 13%

FOOD PAIRING IDEAL FOR BITTERSWEET DISHES WITH GINGER, SMOKED DISHES, HARD CHEESES AND DESSERTS.

SERVING TEMPERATURE SERVE AT 6 TO 10 °C.



Where everything began...