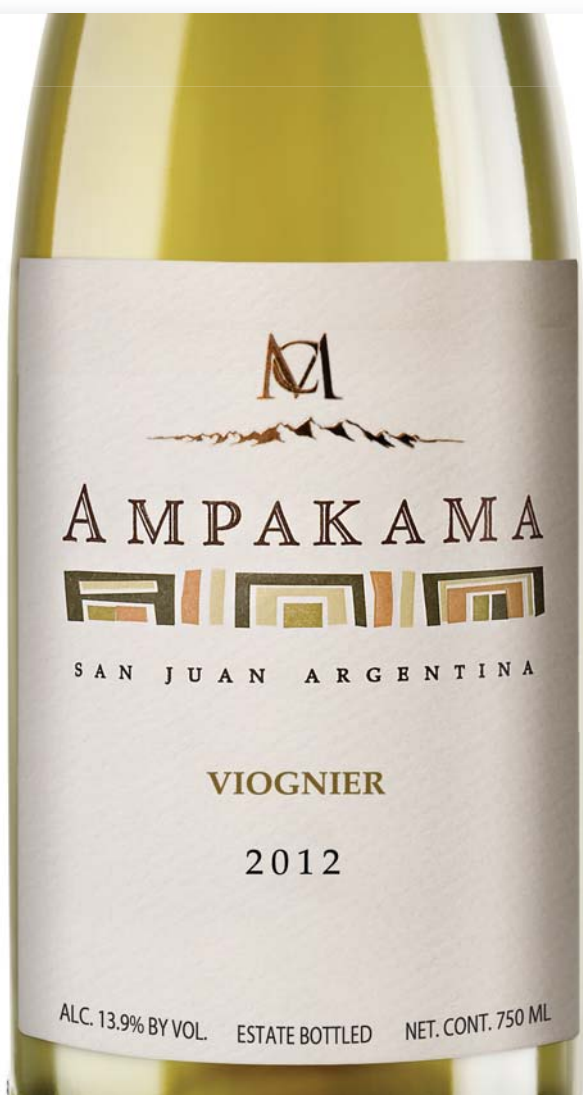


AMPAKAMA



VIOGNIER

A fresh wine, youthful and fruity, with greenish yellow tinges. Very scented, with a delicate combination of tropical fruits and floral notes of jasmine and violets. This is a wine of long and complex mouth, excellent complement of sea food and sushi. The serving temperature is 10° C.

Year: 2012.

Date of harvest: February, first fortnight.

Conduction: espalier system.

Irrigation: by dripping with meltwater from the Cordillera de los Andes.

Harvest: manually, in boxes.

Maceration: direct pressing at a low temperature.

Varietal: 100% Viognier.

Analytic data

Alcohol: 13.9° Gl.

Total acidity: 6.40 g/l.

Residual sugar: 4g/l

Dry extract: 23.39 g.

Production: 7.000 cases x 12 bottles.

