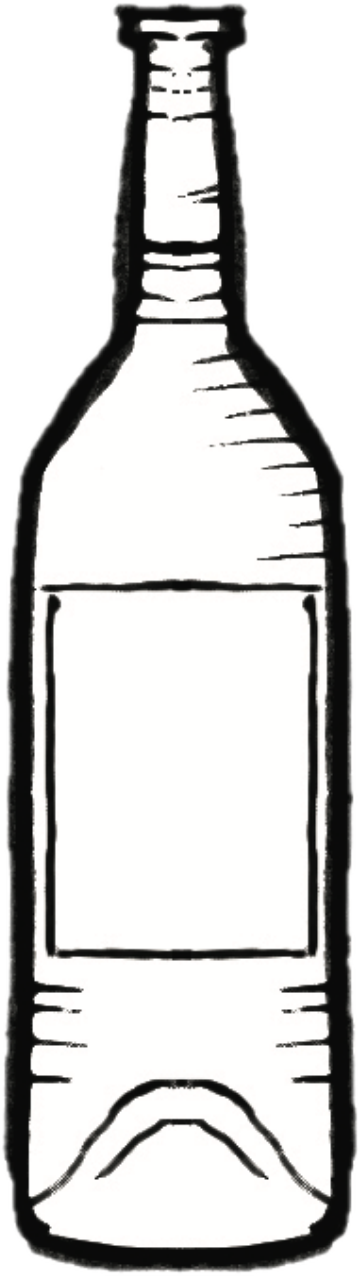
2017 1752 Gran Tradición Petit Manseng-Viognier



Alcohol label %: 14.0 **| Residual Sugar (g/L)**: 2.9 **| Serving Temperature (°C)**: 10.0

Growing Conditions

CLIMATE: Maritime influenced by the River Plate and Atlantic Ocean.

SOIL: Clay soils with calcarium influence.

REGION: Melilla – Montevideo

Harvest

Hand picked and transported in small cases of 15 kg. February - March

Winemaking

This white wine was developed during the R&D programme with the objective of “Increasing yeast biodiversity in wine fermentation for increase flavour complexity”.

Total Acidity 4.3 g/L in sulphuric

Aging

With exceptionally concentrated varietal grapes this wine was obtained fermented in French new oak barrels during 6 months.

Bottling

October 2017
12 bottle cases | 332 x 249 x 337 mm | Case weight: 17 kg.

Appearance

Intense gold colour with yellow tinges.

Nose

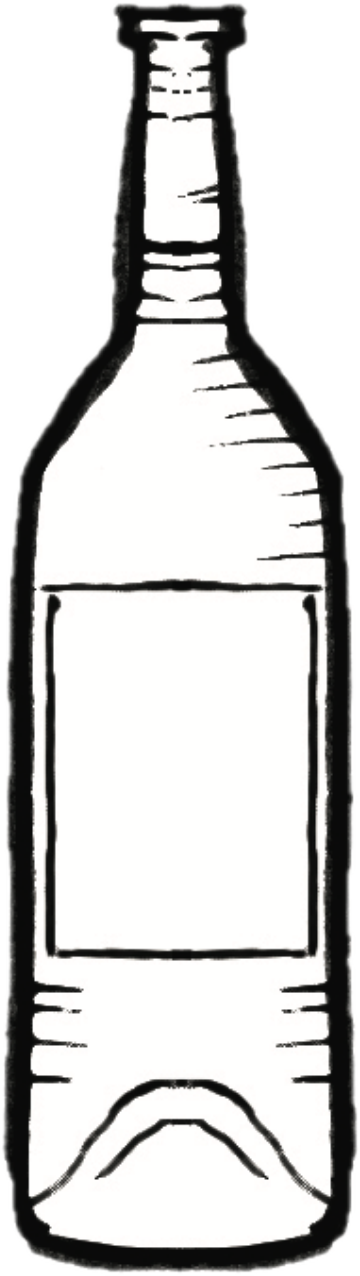
A full body wine with complex flavors of citrus fruits and some sweet herbal notes that are in harmony with a toasty honey nose.

Palate

Long and complex in the palate, you can fill the strong body but with the freshness of orange notes and firm acidity.

Camino Línea Divisoria s/n, Rivera, 11800 | T: +59898187504 | E: pia@cerrochapeu.com

2017 1752 Gran Tradición Petit Manseng-Viognier



Food Pairing

Ideal for all kind of appetizers and white meats.