

# MALAMADO

## Malamado Viognier



### VARIETAL

10% Viognier

Maipú / Santa Rosa, Mendoza

### HARVEST

Last week of April

### ALCOHOL

18.6%  
vol.

### ACIDITY

5.7 g/l

### RESIDUAL SUGAR

114.87 g/l

### WINEMAKING

Grapes are hand-harvested when the grapes are 29 °Bx. Then classic fermentation techniques are used, and cold maceration, pressing and fermentation. Fermentation finishes when the grape must contains 100 grams of sugar per litre. Finally, the wine is fortified with grape alcohol to 18.6° and it is aged during 12 months in French oak barrels.

### TASTING NOTES

This silky, intense wine has yellow-golden colour and great legs with a vibrant bouquet of flowers, ripe fruits, dried fruits, and fruit compote aromas.

It is unctuous on the palate with a juicy mid-palate and a long and complex finish.

