

## DESIERTO PAMPA

### *Viognier Late Harvest 2014*

#### DESCRIPTION

Variety: 100% Viognier  
Vintage: 2014  
Appellation: Patagonia Argentina  
Enologist: Sebastián Cavagnaro  
Enological Advisor: Paul Hobbs

#### TASTING NOTES

**TO THE EYE:** soft, pale yellow with occasional glimpses of emerald green when held to the light.  
**NOSE:** a bouquet of fruit and harvest vegetables pair with field herbs, pear and peach while still making room for trademark notes of caramel.  
**PALATE:** easy to drink, pleasantly sweet with an acidity that provides nerve and freshness.

#### VINEYARD NOTES

**VINEYARD ORIENTATION:** North to South  
**SOIL DESCRIPTION:** sandy, deep, with variable content of stones  
**TRAINING SYSTEM:** double-sided cordon trellis training  
**IRRIGATION SYSTEM:** drip  
**YIELD:** 40 qq per hectare  
**CLIMATE:** continental, arid, ranging from moderate to cool  
**THERMAL AMPLITUDE:** 18°C  
**AVERAGE ANNUAL RAINFALL:** 180 mm

#### VINEYARD REPORT

Pruning was conducted in July, leaving shoots with two buds 12 cm apart per plant. Shoot thinning was performed early, when shoots were 20 cm long. Two grape clusters were left per shoot, removing any entangled clusters. Fruit thinning and de-leafing were performed immediately after fruit formation (bunches begin to hang) and then again 30 days before harvest. De-leafing was performed on the east side of the canopy only, at cluster height.

#### WINEMAKING REPORT

Grapes come to the winery within one hour of harvested. Grape clusters are selected and whole clusters are sent to the pneumatic press. Oxidative handling is used for winemaking. Pressed must is placed in stainless steel tanks where, after separation of lees, fermentation starts. Aged for 3 months in French oak.

#### WINEMAKING ANALYSIS

Alcohol: 10% | Total Acidit : 9.4 g/l | Residual Sugar: 125 g/l | pH: 3.2

#### BOTTLING

November 2014  
500ml bottle