



La Vizcacha®

VINO BLANCO - WHITE WINE

by VIZCACHERA

ELABORATION

This blending wine is composed by the followed varietals of grapes, Chenin, Pedro Ximenez and Torrontes.

TASTING NOTES:

You can notice golden colours with a naked eye - greenish colour, aromas of white and floral fruits. In the mouth the wine is unctuous and with a fresh finish.

DATA SHEET

- Harvest: Second week of February (Chenin), and first week of March (Torrontes and Pedro Ximenez).
- Quantity per Ha: 250qq/ha (Torrontes and Pedro Ximenez), and 200qq/ha (Chenin).
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Flood system.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with trucks and plastic bins of 882 pounds.

DATA ANALYTICS

- Alcohol: 12,10 %
- Az Residual: 2,35 g/l
- Ac Total: 6,10 g/l
- Ac Volátil: 0,45 g/lv
- pH: 3,60

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 50 – 53.3 F°
- It would pair well with fish, seafood and cheese boards.

Presentation in Bottle: Suyai White Bottle 750ml