

Technical data: Riomistico (Premium) 2019

Type	White Wine, Premium
Grape	Viognier 100%
Classification	Appellation " Aconcagua Valley, Panquehue, Chile"
Production	6.537 bottles of 750 cc.
Production per Hectare	10,4 t; 2,24 kg per vid
Altitude	450 meters above sea level
Vine Training System	Bilateral cordon method.
Density	4.630 per há.
Fermentation	March 15, 2019
Winemarking	Later to the mill, it follows their decantation. Then comes the alcoholic fermentation and maloláctic fermentation in French barrils. To continue with 12 months of aging in barrels(100% French).
Fermentation	In stainless steel vats of 50 hl
Ageing	12 months in 50% new barrels of 225 l
Bottling	October 29, 2020
Alcohol by Volume	15.8 %
Tartaric acidity	3.11 grs/l (sulfúric) 4.76 grs/l (tartaric)
PH	3.63
Serving Temperature	12-14°C
Storage	Minimum ten years.