



# RIOMISTICO



Type	White Wine, Premium
Grape	Viognier 100%
Classification	Appelation " Aconcagua Valley, Panquehue, Chile"
Production	Average 6,000 bottles of 750 cc.
Altitude	450 meters above sea level
Vine Training System	Double Cord Spur Pruning
Density	4,630 vines per hectare
Harvest	2nd week of March
Winemaking	After crushing, the juice is decanted followed by alcoholic and malolactic fermentation in new French oak barrels.
Fermentation	In 2,25 hl French oak barrels
Ageing	11 months in new French oak barrels 225 L
Refinement	24 months in bottle
Alcohol by Volume	14,5 % - 15.5%
Serving Temperature	12 -14°C
Storage potential	Up to 15 years
Best ratings	95 points Susie & Peter – Chile Wines of the Year 93 points M.Copello 4.3 points Vivino



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