

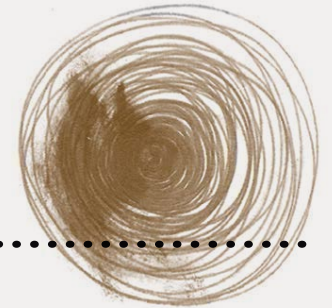


# MARAY

## GRAN RESERVA

### VIOGNIER 2017

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#### ORIGIN

This vineyard is located in the coastal part of the valley. This is an alluvial terrace interrupted by great ravines formed long ago by rivers that today are dry but have ample vegetation at their base.

#### CLIMATE

There are lots of small thorny bushes and wild scrub and, on the northern and western slopes of the ravines (the sunniest), there are a lot of cacti. Here the valley is very wide, with great visibility because of the purity of its air and the scarcity of buildings. It is windy in the afternoons and is technically classed as a cool area for wine production.

#### PRODUCTION AND AGEING

The grapes were directly pressed (without crushing), to ensure the juice settled quickly and retain the acidity of the grapes. The must was left to settle at low temperatures for 12 hours and was then fermented with selected yeasts at controlled temperatures, never exceeding 18°C. Following the fermentation, the wine was matured in stainless steel tanks.

#### TASTING NOTES

This subtle, aromatic Viognier is a clean, yellow colour. The nose reveals upfront aromas of citrus fruit, chirimoya and hints of raisins, with floral notes in the background. In the mouth, delicate hints of apricots, pears and citrus fruit combine with smooth acidity to provide an elegant and balanced wine with great persistence.

#### TECHNICAL INFORMATION

Varieties: 100% Viognier  
Yield: 5.000kgs per ha  
Harvest: Late March  
Alcohol (Vol%): 13.5%  
PH: 3.05  
Total Acidity: 3.38 g/l (Tartaric Acid: 5.18 g/l)  
Residual Sugar: 7.60 g/l

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