



by **Finca La Estacada** 

ORIGIN | Tierra de Castilla | Ucles, Spain

VARIETY | 100% Viognier

ALCOHOL | 12%

VINEYARD | “Hello World!” Viognier comes from a ten acre block of the 16 year-old Monte Higueras Vineyard. Finca La Estacada’s vineyards are sustainably farmed and outfitted with drip irrigation, which is judiciously used only in extremely dry years in an effort to support the vines in this arid environment.

Sitting nearly 3,000 ft above sea level, the high elevation of the estate in combination with the calcareous influence from the lime substrate in the soil present wines are lighter and brighter than one might expect from central Spain.

Regional Overview (Ucles) :

Under Vine : 1,700 ha (4,200 ac)

Vineyard Elevation Range : 500-1,200 m (1,640-3937 ft)

Climate : Continental

Soil Types : Limestone ranging from clay loam to sandy loam

Primary Red : Verdejo, Chardonnay, Moscatel, Sauvignon, Macabeo

Primary White : Tempranillo, Cabernet Sauvignon, Merlot, Syrah, Garnacha

PROCESS | After destemming and pressing, the juice is cooled and protected for a clean fermentation over a three week period. Post fermentation, the wine is clarified and cold stabilized before bottling.

TASTING | Generous aromas of green apple and magnolia flowers introduce a full-bodied wine brimming with tropical mango flavors. The rich palate streamlines on a crisp, refreshing finish.