

MIL PIEDRAS

2021

VIOGNIER

by **BENVENUTO DE LA SERNA**



Benvenuto de la Serna's single-estate vineyard is nestled in Vista Flores, 1,100 meters into the foothills of the Andes Mountains – a premier wine region known as Valle de Uco in Mendoza, Argentina. The alluvial soil is known for being extremely stony, with high sand content that allows the roots of the vines to reach incredibly deep into the ground while providing excellent drainage. Due to its semi-desert climate and high elevation, the temperature spread between day and night can be up to 20° Celsius, with high exposure to a desert sun that develops rich and flavorful fruit, yet maintains balanced acidity – prized qualities of Valle de Uco grapes.

Mil Piedras Viognier offers fruity aromas of honeysuckle, ripe apricots, fresh grapes, and sugar-coated orange peels, in a pale green color with shades of gold from 100% Viognier grapes. The palate is crisp and light, with a clean and refreshing finish.

Winemakers Jimena Lopez &
Gonzalo Serrano
Varietals 100% Viognier
Fermentation Stainless steel
tanks (unoaked)

Alcohol by Volume 13.7%
Acidity 6.50 g/l
Residual Sugar 1.9 g/l
pH 3.10
UPC 8-76336-00022-5