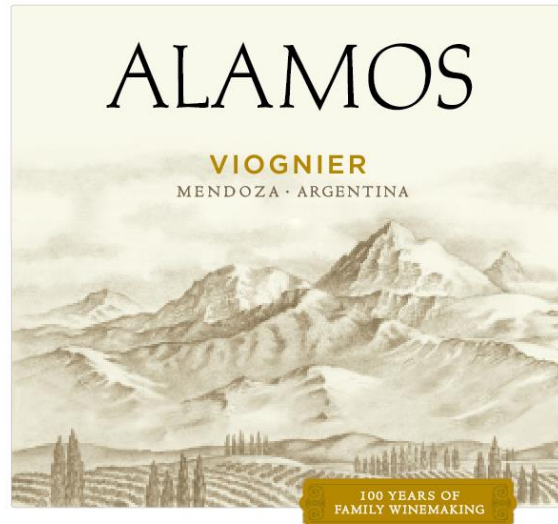


# ALAMOS

100 YEARS OF FAMILY WINEMAKING



## Alamos 2021 Viognier

Alamos crafts quality wines from Argentina, offering the best of Mendoza's high altitude vineyards at an incredible value. Alamos grapes are grown at the foothills of the Andes Mountains at elevations of 3,000 to 5,000 feet, where intense sunlight, cool evening temperatures and mineral-rich irrigation from mountain snowmelt translate to rich wines with intense flavor characteristics.

### About the Wine:

Alamos Viognier has a golden yellow color with greenish hues. On the nose it displays white stone fruit and citrus interwoven with ripe pear, peach and fresh flowers. The mouthfeel is soft with crisp, balanced acidity.

### About the Region:

Tucked under the massive shoulders of the Andes Mountains in west central Argentina, the province of Mendoza is renowned for housing some of the best winegrowing regions of Argentina. The character of Mendoza wines is forged in high altitude desert vineyards irrigated by mineral-rich snowmelt from glaciers and snowfields. Altitudes range from 1,000 feet to around 5,000 feet, where the foothills rise steeply toward the Andes' peaks. High altitude means cool temperatures and clear air, and clear air means more sunlight for building flavor in the grapes, helping to make Mendoza the source of Argentina's well-earned reputation for top quality, unique wines.

### Winemaking Notes:

Must is cold-settled and racked fresh from the press. 50 % malolactic fermentation. Regular lees-stirring during fermentation and aging. 15–18-day fermentation. Average Fermentation Temperature: 15-16 °C. 3-5 months in new French oak.

**Varietal Content:** 100% Viognier.

**Varietal Origin:** Mendoza, Argentina

**Alcohol:** 13,10%

**Total Acidity:** 5,39

**pH:** 3,26