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DE GRAS VIOGNIER RESERVA

£14.30

SKU: CWDGVR

Categories: Viognier , White Wines, Chile, Dry, De Gras, Vegan, House Wines, £10 - £19.99 Wines, Wine Under £10

De Gras is one of Chile's finest and most widely awarded wine estates, producing a broad range of varietals mainly from their vineyards in the heart of Colchagua Valley.

Since their arrival to Chile, over a century ago, from their native Barcelona the Gras family has been working towards producing world-class wines from Chile's best terroirs. They have been growing vines since 1940, and today their winemaking and viticulture are certified sustainable.

The Colchagua Valley is one of Chile's best known wine regions. Located 130 km (80 mi), southwest of Santiago, the vineyards are naturally protected by the Andes Mountain Range to the east and the Coastal Mountain Range to the west. The climate is dry and mediterranean yet with the benefit of diurnal variation which allows the grapes to achieve an ideal balance between ripeness and freshness.

The grapes are destemmed and pressed. The fermentation occurs in stainless steel at a low temperature of 10° - 12° C.

Grape: Viognier

Tasting Note: Soft, plump peach and apricot fruit, with aromas of honeysuckle leading to a refreshing citrus finish.

Food Match: Ideal with peri-peri chicken or scallops.

Closure: Screwcap

Farming Practices: Certified Sustainable - Contains Sulfites

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