

# Aureto



## Tempesta Blanc 2016

IGP Vauchuse

### Terroir

A selection of the best (twenty-year-old) viognier vines, known as 'Mountain Viognier'

### Grape Varieties

100% Viognier

**Degree of alcohol:** 14% vol

**Tasting Temperature:** 8°C

**Storage:** 4 to 5 years

### Vinification

The grapes are harvested in the morning, to avoid grape oxidation and to conserve the freshness of the aroma. The harvest is totally destemmed, gently

crushed and then pressed with a mechanical press. After a 24 to 48-hour cold clarification, the juices are placed in barrels where they undergo malolactic and alcoholic fermentation. They are aged in one or two-wine barrels for 8 months. As the bottling begins the wine is filtered to ensure perfect clarity and brightness.

### Robe

Beautiful pale color.

### Nose

Great intensity of aromas of dried fruit, dominated by apricot and delicate notes of wood and biscuit.

### Palate

The attack is fresh and the notes are similar to the nose, with the addition of a buttery note, and a good long finish.

### Food and Wine Pairing

stuffed capon, pan-fried foie gras

### Technical datas

Europe 480 bottles

EAN13 : 3760182844454

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