

IN THE SOUTHERN HEMISPHERE LIES A VITICULTURAL EDEN BATHED BY AN ANCIENT RIDGE, WHERE PRISTINE GLACIAL WATERS FILTER DOWN THROUGH NUTRIENT RICH EARTH.

THIS UNSPOILED PARADISE IS THE CHOSEN LAND FOR GROWING VINES. IT IS HERE WHERE OUR WINES ARE BORN. 300 DAYS OF SUN, DEEP ROOTS, AND ALLUVIAL SOIL CREATE THE MOST IDEAL OF CONDITIONS FOR THESE MYTHIC ARGENTINE WINES.



## MYTHIC VINEYARD | Chardonnay-Viognier

**TASTING NOTES:** This intriguing white blendoffersan elegant golden hue andawakens the senses with lively notes of citrus fruit & pineapple on the nose as well as in the mouth... in tandem with elegant refreshing acidity that is further enhanced by an appealing minerality component, adding to its complexity.

WINEMAKER: Bernardo Bossi Bonilla

Appellation: Luján de Cuyo, Mendoza, Argentina

VARIETAL: 50% Chardonnay - 50% Viognier

ALCOHOL: 13.5% SUGAR: 3.4 g/l ACIDITY: 6.4 g/l

VINEYARD: Estate, select low-yielding blocks

YIELD: 2.4 tons per acre

HARVEST: By hand, in the cool early hours of morning

**SELECTION:** Manual selection of clusters

Maceration: Viognier cold soaked for 6 hours in the press Fermentation: Malolactic Fermentation in barrels stored en-cava

FILTERING: None

AGING: 12 months in 2nd and 3rd year French Oak Barrels