

## VIENTOS DEL SUR

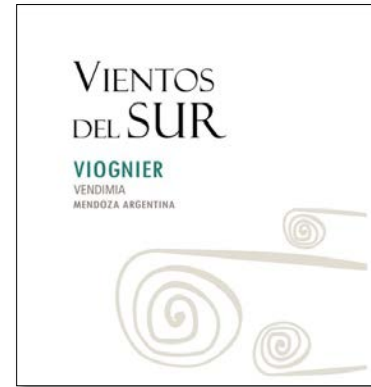
The most important characteristic of Vientos del Sur is that the vineyards are 20 years old and they are conducted with a "pergola" system. This is the traditional way of farming grapes in Mendoza. Old vine Malbec is very well adapted to this system, and reaches optimal ripeness when trained this way.



Owned and operated by Eduardo Lapania, who works with winemaker Juan Bruzzone, Pie de Palo hand-harvests its grapes in baskets of 15 kg (33 lb), which are later carefully transported to the winery. Once in the winery, they carry out a strict selection of the best grapes.

Pie de Palo is made up of a talented team of 33 professionals. The winery is under the banner of Don Cristóbal 1492 that was established in 1998. Don Cristóbal 1492 has a total of 200 hectares of vineyards, which are exclusively dedicated to the elaboration of international top quality wines. At the moment, they have 125 hectares of planted vineyards, divided in four estates: Finca La Niña, Finca La Pinta, Finca El Remanso, Finca La Santa María. All located close to Mendoza City.

## VIOGNIER



**Varietal/Blend:** Viognier

**Farming:** sustainable

**Soil:** Franco Arenoso (75% sand and 25% clay)

**Vine Age:** 10+ years

**Yeast:** cultured

**Fermentation:** in stainless steel tanks at low temperature

**Aging:** stabilized in stainless steel

**Alcohol:** 13%

**Fined:** light

**Filtered:** light

The soils here are alluvial, loamy-sandy, and silt. In some places there are soils that are deep and have a sandy-clayish texture. This soil type and the elevation produces an optimal environment for the grapes that Pie de Palo grows. Once in the winery, the grapes are selected manually before crushing. The must is constantly tasted and temperature controlled during all the stages in order to obtain the optimal aromatic potential of the grape.

**Country:** Argentina

**Region:** Mendoza

**Sub Region:** Rivadavia

**Vineyard:** Finca La Pinta

**Vineyard Size:** 6 hectares