
DON PASCUAL CRIANZA EN ROBLE

In this line, all the experience developed for the vinification of Don Pascual Reserve is complemented with the techniques of barrel aging: the mastery of coalescing with oak, the knowledge of micro-oxygenation through the staves to sustain the wine and therefore increase its aging potential.

CHARDONNAY VIOGNIER

The first Chardonnay - Viognier blend in Uruguay, made every year at Juanicó since 1996. Both varieties are harvested with a high degree of maturity and the musts are slightly clarified through cold temperatures and fermented between 14 and 16 degrees (57 - 61°F), one part in barrels and the other in steel tanks.

Partial malolactic fermentation imparts notes of butter and white chocolate. Amazing aging potential.

Winemaking

After purposeful work in the vineyard to achieve the desired maturity in each variety, the bunches are selected and harvested manually. The entire process of vinification of each varietal is done separately. Upon arrival at the winery, the grapes are protected from exposure to oxygen by an inert atmosphere technique. A short cold maceration is carried out and the grapes are then pressed while still in the inert atmosphere. The juice obtained is cooled to 5°C (41°F) for a slight clarification.

The must ferments between 14 and 16°C (57 - 61°F), one part in stainless steel tanks, another in first and second use oak barrels. After partial malolactic fermentation, it is aged on lees with weekly batonnage. Total aging of 4 to 6 months in oak barrels.

The blend of Chardonnay and Viognier is created by tasting and balancing the characteristics of each varietal.

Tasting Notes

Don Pascual Oaked Chardonnay - Viognier has a straw yellow color with greenish borders. An intense aroma is felt on the nose where the fruits and oak blend harmoniously, displaying notes of peach, honey, vanilla, cream and walnut. The palate is fresh and complex and echoes the aromatic notes. Its long and unctuous finish is reminiscent of butter.

Service and Consumption

The ideal serving temperature for Don Pascual Oaked Chardonnay - Viognier is 8 - 10°C (46 - 50°F). Highly recommended to accompany poultry such as chicken with creamed spinach or pasta such as cappelletti "a la Caruso" in a savory cream sauce.

