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## DON PASCUAL RESERVE

The purpose of the Don Pascual Reserve line is to showcase the best expression of each varietal. The grapes are harvested in each region at their optimal physiological and aromatic maturity to offer wines with a pure style and character.

### VIOGNIER

The Viognier variety, with skins rich in polyphenols, requires special attention and careful handling by enologists upon its arrival at the winery. Harvested in the cool morning, the bunches are pressed whole at a maximum of 0.3 bar—more gently than if hand pressed. Don Pascual Viognier stands out for its volume and intense notes of ripe peaches, jasmine and its striking acidic balance.

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### Winemaking

In the Juanicó region vineyards, the clusters are rigorously selected and harvested at the coldest hours of the day. Upon arrival at the winery, a short maceration prior to pressing is carried out to optimize the extraction of aromatic and structural compounds. After the press, the juice is cooled down to 5°C (41°F) for deburring (separation of translucent juice and plant material).

Fermentation in cement tanks lined with epoxy.

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### Tasting Notes

Don Pascual Reserve Viognier has a slightly bright amber color. Reveals intense notes of apricot, peach, tropical fruits and a soft floral hint on the nose.

There is a voluminous unctuous sensation on the palate with just the right touch of acidity, the combination of which offers a very long and smooth finish.



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### Service and consumption

The ideal serving temperature for Don Pascual Reserve Viognier is 8 to 10°C (46 - 50°F). Viognier is particularly harmonious with white meat, sweetbreads and seafood.