



Pet Nat Viognier (OMAGGIO)

Type of wine: Orange Pet Nat
Vintage 2020
Varietal Viognier 100%
Appellation Single Domaine: Finca Tikal Natural, Vista Flores
Parcel: Yin Yang
Age of vines: 5yrs
Soil Composition Loamy sandy depending on lot with clay layers.
Depth 1.2mts
Training Method V.S.P / GUYOT
altitud: 3600ft / 1100 mts avg
yield per hectare: 1 ton

Harvest date: End of Feb Ageing process: Fermentation on stainless steel tanks Fermentation temp. 10-12C I day with skin contact maceration and 10 days fermentation until bottling 0% malolactic fermentation

Ancestral method, bottled at 16gr/lt of RS to finish fermentation inside bottle.
9 months on the lees, then partial disgorgement - No riddling. No use of oak

Alcohol 12,2% pH 3.43 Residual Sugar g/l 2.7 Total Acidity 5.9 SO2 total mg/l 17 no added SO2 Pressure (atm) 3.5 Yeasts No added yeasts, use of native yeasts Filter/fining No

Organic domaine Bio Domaine/Certifying body: Letis organic 2008 / Demeter bio 2012 Total Production bottles: 1890

Journ Joler NATURAL WINEMAKER

The beautiful work of art on the label was made by Maite Oz.

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