

D E S E O

# INDÓMITO

SYRAH - VIOGNIER 2021



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## PRODUCTION

**Variety:** Syrah 90%, Viognier 10%

**Origin:** Santa María de Gallardo Valley

**Altitude:** 1960m (6,430 ft) Above sea level

**Training system :** Bilateral Cordon-Trellis

**Irrigation:** Drip irrigation

**Winemaker:** Fabricio Hernández and Agostina Astegiano

**Alcohol:** 13.8%

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## WINEMAKING METHODS

**Fermentation:** Stainless steel tank and French oak barrel

**Aging:** 16 months in French oak barrel

**Potential:** 7 years

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## TASTING NOTES

Complex wine, intense on the nose. Primary aromas of fresh red fruits, black fruits, hibiscus flower and violet flower, white pepper, cloves, cinnamon and smoked meat, as well as a touch of vanilla and toasted almonds. Good attack, balanced, fresh with balanced acidity, soft tannins, medium to high structure, very expressive, with a long finish.



CASA DE QUESADA

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