HOUSE OF TOWNEND

Los Coches Viognier

Price	£9.49
Code	COCH005

Classic Viognier character of apricots, peaches hints of pears and blossom. As recommended in Decanter Magazine - it really sings Viognier's ripe and aromatic style.

Tasting Notes:

Soft, pale straw in colour this wine has an intensely floral nose with hints of ripe peach. Full and rounded on the palate ending with a long honey-like finish.



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Specification	
Vinification	The Viognier grapes for this wine are picked by a combination of machine and hand-picking from the warm central valley area, with the grapes cooled overnight prior to pressing and the clear juice settled in tank for 2 days prior to ferment commencing using natural yeasts. The Viognier ferments for around 21 days in thermo-regulated steel tanks, with a small adjustment of acidity if needed. The finished wine is then racked into a series of tanks to release any lees and to clarify the wine, prior to filtering and bottling in early spring.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Chile
Region	Central Valley
Type	White Wine
Grapes	Viognier
Genres	Vegan, Vegetarian
Vintage	2026
Style	Dry
Body	Soft, fruity and aromatic
Producer	Viña Luis Felipe Edwards
Producer Overview	The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.
Closure Type	Screw Cap
Food Matches	Super with Spicy chicken dishes
Press Comments	"Chile is beginning to produce some interesting examples of Viognier with good varietal character. This is another that has that slightly musky apricot kernel flavour that can be elusive at this price, but there is an attractive rounded peachiness too. Drink it with mildly spiced curries or rich, creamy soups." Decanter Magazine, February 2021