

# VIÑA PROGRESO

U R U G U A Y

BODEGA EXPERIMENTAL DE GABRIEL PISANO

## OVERGROUND COLLECTION

This collection is called “overground” by opposition to “underground” as these wines are more civilized and welcoming. They still have an intense color, flavor and structure, showing the character that our climate and soil imprint to each wine. Our goal is never to reproduce an international model, but to make the grapes express themselves as they ripen in our Progreso Region. By harmonizing our viticulture with our production, we produce a very particular style of typical Uruguayan wine, with a very aromatic fruit that not only refreshes the palate but also gives it great strength and structure, but at the same time round and mature tannins. Intense and complex flavors, resulting from the slow ripening season typical of the cool temperate climate of the southern region of the Uruguayan coast. Between parallels 30 and 35, resting on the Atlantic Ocean, Uruguay shares the same latitude with the best viticultural regions of the Southern Hemisphere.

### OVERGROUND RANGE

This range show high quality wines, for demanding consumers with an elegant presentation. We want to show the Uruguayan identity that Progreso village vineyards are capable of producing in the unique characteristics of our terroir. The quality and concentration of the grapes is similar to some of our Top wines but with very small or no oak. They are aromatic, tasty and concentrated wines, in which the fruit stands out above the barrel.

## OVERGROUND VIOGNIER

### Grape profile

The Viognier grape has been grown for long time in its original region, Château Grillet and Condrieu in the Rhone Valley. Commonly used in blends with other varieties, one of its characteristics is the small size of its bunches as well as its grapes. As far as being a very low productive variety, its grapes are very concentrated and of great value. These features allow to elaborate wines of great quality, very aromatic (apricot, peach), complex and powerful. Uruguay growing conditions give a good structure and unique balance between acidity and the fruit opulence.

### Viña Progreso Overground Viognier

The grapes come from small plots located within the Progreso village district. Vineyards of high-density plantation (5000 plants per Hectare) with low yields of 8000–10000 Kg/Ha) / The age of vines range mostly from 10 to 20 years. / Elevation is about 100 metres above sea level, but in Uruguay elevation is not important. The most important is how close to the sea vineyards are. / Soil type is clay calcareous with rather high PH a bit resembling Burgundy soils. With these vineyards we obtain high concentration tannins and delicate flavours and aromas.

### Harvest & Pressing

The grapes are collected by hand in small boxes and immediately transported to the cellar. They are selected in a conveyor belt or sorting table to optimise the fruit quality used in the vinification. We press, working with very low pressure level in order to obtain the best quality first drop juice. The wine is tasted during all the process and is the winemaker who decides the destiny of the wines and when to stop pressing.

### Fermentation

The juice is cooled at 10°-12° Celsius in stainless steel tanks during the night in order to settle down some solids. The juice is sown with selected yeast to enhance desired characteristics. Following fermentation occurs with temperature control (13°-16°C) during 25 days. When fermentation is finished, the wine is racked and goes to stainless steel tanks.

### Bottling & Storage:

Labelling and packing are done immediately prior to dispatch. These wines may be consumed when released, approximately 6 to 9 months after harvest. With proper storage, these wines should be enjoyable for 3-4 years.

**Tasting notes: Body: Medium / Acidity: Medium + / Alcohol: Medium**

**COLOUR:** greenish light yellow, shinny, transparent.

**AROMA:** very aromatic, fruity, in accordance to the grape variety. Delicate but generous with flowery aromas from apples and pears.

**FLAVOUR:** fresh, powerful, and balanced. Its delicious acidity gives it a purity that remarks the aromatic fineness of the vines. With reminiscence of figs and citric. Long ending with soft pepper and orange peel touches. Superb wine with elegant flavours of nectarine and pineapple which perfectly evocate the Viognier.

### GASTRONOMY

Always very dry, this original wine is perfect as a summer appetizer. Very appropriate for roasted fish, shellfish of intense flavours, and white meats in general. Ideal for summer salads: wild artichoke hearts with vinegar sauce of tomatoes and chillies; Chicken, avocado and knees with endives and nuts; Tuna fish with tartar sauce; marinated squids salad. Red crab with leeks and mozzarella. Goat cheese, mint and smoked salmon. Boiled codfish. Grilled fish legs with salt and olive. Roasted pig with plums and oranges. We suggest serving it fresh but not too cold, between 8° and 10°C.

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