



## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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### Los Coches Viognier

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**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.

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#### 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** 2025

**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