

## Late Harvest / 2017



Sustainable wines  
from Chile



### VINEYARD

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**Variety:** Sauvignon Blanc 75% & Gewürztraminer 25%

**D.O:** Leyda Valley

**Climate:** Coastal, with a marine influence characterized by consistent, cool temperatures throughout the year.

**Soil:** Alluvial soils with granitic and calcareous deposits originating in ancestral marine terraces.

**Harvest:** The grapes were selected and hand-harvested very late in the autumn season, towards the first days of June.

### WINEMAKING

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**Winemaker:** Santiago Margozzini

**Fermentation:** The grapes were selected again at the cellar, and only those with noble rot (*Botrytis Cinerea*) and some dehydrated berries were left. Then a basket press was used to extract the juice, which was then clarified at a low temperature. The must was slowly fermented in French oak barrels with its native yeast at 16 - 17°C / 61 - 63°F.

### Technical data:

<i>Alcohol</i>	: 14.5 %
<i>Residual Sugar</i>	: 107.78 g/l
<i>Total acidity</i>	: 6.23 g/l
<i>pH</i>	: 3.40

### TASTING NOTES

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**Colour:** Bright and golden yellow-coloured.

**Aromas:** Intense tropical fruit notes, such as papaya and mango, along with subtle citrus and honey notes.

**Palate:** Smooth sensation on the palate with a well-rounded, creamy texture and very good acidity that balance perfectly with the sweetness.

### SERVING SUGGESTION

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Pairs very well with salty appetizers such as foie gras or blue cheese. Also accompanies nicely fresh desserts with berries or citric flavours.

