



CLIMATE

Warm temperate climate with a Mediterranean rainfall pattern, characterized by significant temperature variations between day and night. Annual precipitation averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard Age: 10 years
Training System: Trellis
Yield: 8 Toneladas / Ha
Harvest Type: Manual harvest in the first half of March.
Location: Rancagua.

VINIFICATION

Fermentation: Initiated by selected yeasts.
Fermentation takes place at controlled temperatures between 14 - 16°C.
Fermentation is completed in oak barrels. 50% Malolactic Fermentation.
Extraction: Traditional pump-overs, respecting the inherent characteristics of the fruit.

TASTING NOTE

Visual: Greenish-yellow color with golden highlights.
Nose: Intense aromas of pineapple, pear, and vanilla.
Palate: The entry is oily, with pleasant acidity and subtle hints of wood, leading to a prolonged finish.
Pairing: Seafood, fatty fish, ceviche, and pasta.
Service T°: 10 - 12°C



5 MONTHS IN FRENCH AND AMERICAN OAK BARRELS, WITH BATONNAGE ONCE A WEEK.

RESIDUAL SUGAR <3,5 g/L
ALCOHOL 14,0%



Sakura JWVA
2017



Sakura JWVA
2018



Descorchados
2022



Mesa de cata
La CAV 2022



Mesa de cata
La CAV 2023



Mesa de cata
La CAV 2024