



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

The vineyard is located 10 km, in a straight line, from the coast of the VI Region. The vines, trained on trellises, are 10 years old and are in perfect balance, giving us high-quality grapes. The viticultural management basically consists of giving the bunch ideal conditions for a slow and careful maturation, in order to enhance health, aromas, flavors and natural acidity.

WINEMAKING PROCESS

The yeasts do their job of transforming grapes into wine in stainless steel containers for approximately 20-30 days. The fermentation temperature is essential for the development of aromas and the work on the lees to achieve a pleasant and rounded wine on the palate.

TASTING NOTE

Visual: Straw yellow color with greenish hues, bright and luminous.

Nose: Aromas of citrus fruits but sweet like lime in perfect combination with green notes, like tomato sprouts.

Palate: In the mouth this wine is fresh and fruity, medium-bodied, with exquisite, juicy and saline acidity, all of which makes it captivate your palate and you can't stop drinking it.

Pairing: Green salads, white fish ceviches and seafood.

Service T°: 10 - 12°C