



CLIMATE

Warm moderate climate with a Mediterranean-type rainfall regime, marked by large thermal amplitudes between day and night. Annual rainfall averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard age: 10 years

Training system: Trellis

Yield: 12 Tons / Ha

Harvest: Harvested by hand during the last week of February.

Location: Rancagua.

VINIFICATION

Fermentation: Initiated by selected yeasts. Fermentation is carried out at controlled temperatures controlled between 14 - 15°C.

TASTING NOTE

Visual: Green color, bright with golden highlights.

Nose: Fruity aromas as pineapple, peaches and pears with subtle mineral touches.

Palate: Fresh entry, medium-bodied with a finish that highlights exotic fruits.

Food Pairing: Fish, white meats.

Service T°: 10 - 12°C



AGING: STAINLESS
STEEL TANKS

RESIDUAL SUGAR <3,5 g/L

ALCOHOL 13,5%