



CLIMATE

Warm temperate 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: Manual harvest in the second week of February.

Location: Rosario – Rengo.

VINIFICATION

Fermentation: Initiated by selected yeasts.

Fermentation is carried out at controlled temperatures between 13 - 14°C.

Maceration: A short maceration is made in press at 10°C for 4 hours.

TASTING NOTES

Visual: Bright pale yellow with green hues.

Nose: Tropical fruit aromas, with mineral and citrus touches.

Palate: Entrance on the palate with a pleasant acidity, light bodied with a very fresh finish.

Food Pairing: Vegetable appetizers, seafood, goat cheese and pasta.y pastas.

Service T°: 10 - 12°C



AGING: STAINLESS
STEEL TANKS

RESIDUAL SUGAR <3,5 g/L

ALCOHOL 13,0%