

#### CHARACTERISTICS

Origin:	Central Valley.
Harvest date:	The grapes were harvested by hand once they reached 22-23° Brix, retaining the original properties of the fruit and avoiding the oxidation of aromas. Harvest is carried out during the second and third week of March, with a vineyard yield of 15 tonnes per hectare.



#### CHEMICAL ANALYSIS

Alcohol:	13.0°
Total acidity:	5.9 g/L (tartaric)
Residual sugar:	3.0
PH:	3.2

#### VINIFICATION

The grapes are processed as soon as they reach the winery. They are macerated at low temperatures (10-12°C) for 4 to 6 hours, and then they are transferred to the press, where the first and second grape must is separated. This provides the option of combining them later for the final blend. Next, the must is decanted at a low temperature (11°C) for 24 hours. The clarified must is separated and inoculated with selected yeasts. Fermentation is carried out for 20 days under controlled temperatures below 15°C, in order to preserve and enhance the aromas, the fresh character of the grape, and the intensity of the fruit.

#### TASTING NOTES

**Colour:** Clean pale-yellow in color.

**Aroma:** Tropical aromas such as peach, pineapple and banana hints combined exquisitely with sweet vanilla notes.

**Flavour:** The fresh-fruit sensation is enhanced by the wine's perfect acidity, which balances sweetness and gives a long pleasing finish.

#### PAIRING SUGGESTIONS

Ideally paired with game birds, veal, pork, fish and pastas with cream, butter or mushroom sauces.

