

SELECT TERROIR

MOSCATEL
VINTAGE 2018



DENOMINATION OF ORIGIN

Maule Valley. A special selection of very old vineyards located in one of the best zones of the VII Region's Secano Interior.

VINTAGE

The 2018 harvest began a little later than normal due to a cold and rainy spring followed by a temperate summer. High temperatures in March and April allowed the fruit to finish ripening and also helped compensate for the late start on the harvest, which ended in early May. The quality was very good, and despite yields that were higher than expected, the wines have good aromatic intensity and acidity as well as the proper volume, character, freshness, and rounded tannins.

VINIFICATION

The grapes for this wine were cold macerated (10 hours at 50°F / 10°C) and then pressed. The must was clarified and fermented in stainless steel tanks at 57°F (14°C) over the course of 20 days. The finished wine was fined, filtered, and bottled early to conserve all of its aromas, freshness, and fruity expression.

VARIETY

100% Moscatel, harvested in early April.

VINEYARD YIELDS

4 t / acre - 12 t / ha

SERVICE TEMPERATURE

53°F (12°C)

BASIC ANALYSIS

| | |
|---|-----------|
| Alcohol: | 13.5° |
| pH: | 3.22 |
| Total Acidity (H ₂ SO ₄): | 3.46 g/L |
| Volatile Acidity (C ₂ H ₄ O ₂): | 0.27 g/L |
| Residual Sugar: | 10.60 g/L |

WINEMAKER'S NOTES

- Color :** Brilliant, light yellow.
- Aroma :** Intense aromas of roses and white flowers accompanied by notes of sweet fruits such as apricots and peaches.
- Palate :** A young and fresh wine with balanced acidity and a pleasing finish.
- Gastronomy :** Enjoy with appetizers and mild cheeses, Asian dishes, fresh fruits, desserts, or on its own.