



Casa



GRAPE VARIETIES

HARVEST DATE

ANALYSIS

VINEYARD OF ORIGIN

Colchagua Valley, Chile.

VINEYARD DESCRIPTION

The Colchagua valley is located in the O'Higgins region, in the center of Chile. This region is a pioneer in the promotion of wines of origin (appellation) and was the first to create its own tourist wine route. Situated in the cradle of our traditions, the Colchagua valley is known for producing premium wines and has been the valley that received the most accolades in international wine competitions in the last few years. In general terms, the Colchagua valley consists of a sector of hills at the feet of the Andes with influence from this mountain range, a central or flat zone, as well as a coastal zone with a predominant influence from the Pacific Ocean.

SOIL AND CLIMATE

The soil profile consists of fine sand over ancient alluvial substrates, the latter which consist of small and medium sized rocks and a great amount of decomposed rock. Medium-low depth, allowing for good drainage. Medium-low organic content.

Temperate Mediterranean climate. Dry summers with moderate maximum temperatures and cold, discreetly rainy winter seasons. The average summer temperature fluctuates between 12 °C and 27 °C. The average annual rainfall is 700 mm.

WINEMAKING

Grape clusters are manually selected and whole berries are pressed. The juice is clarified by natural decantation for 24 hours at 15 °C, after which a controlled fermentation at 14 – 17 °C takes place for 15 - 20 days in stainless steel tanks. Post ferment the fermentation lees are worked in the tank.

AGING

10% in 2nd and 20% in 3rd fill oak barrels.
70% stainless steel tanks.
3 months.
1 month in bottle prior to market release.

TASTING NOTE

Greenish yellow color with mango aromas, mature pineapple, yellow lemon and orange blossom flowers. In the mouth it has a light texture, medium-high acidity, with flavors to tropical fruits and orange blossoms, it is balanced and in the everent end.

FOOD PAIRING

Serve with a tropical-style shrimp salad.

SERVING TEMPERATURE

Serve at 10 to 12°C.

AGING POTENTIAL

Drink now or cellar for up to 4 years.

Contains Sulphites
Vegetarian