



WINEMAKER'S COMMENTS

This wine is light yellow with greenish hues. It is a good complement to Viognier's fruitiness and the freshness of the Sauvignon Blanc and Riesling.

TASTING NOTES

Delicate yet intense on the nose with white fruit aromas like peaches, and light touches of cherimoya, this white blend offers a smooth and elegant balance on the palate with good acidity and subtle sweetness for a lingering aftertaste.

FOOD PAIRINGS

- Fish
- Seafood
- Lamb
- Veal
- Chicken
- Light Beef Dishes, Like Flank Steak or Stew

CURICÓ VALLEY, CHILE

- 🌀 **Located** in the Maule region in Chile, Curicó Valley is one of the most important valleys for the production of quality wines in the country. The climate and soil conditions are ideal for the cultivation of different grape varieties, which create abundant diversity in the wines produced in the area.
- 🌀 **The climate** is characterized as Mediterranean, with hot, dry summers and mild, humid winters. These conditions allow for a slow and complete maturation of the grapes, which provides greater complexity and concentration of flavors in the wines. In addition, the cool breezes that come from the coast in the afternoons help cool the vines and maintain the acidity in the grapes—an important factor in the quality of the wines.
- 🌀 **The soil** is of alluvial origin, formed by sediment deposits brought by the rivers of the area. This gives the land a great mineral wealth, which translates into wines with great expression and complexity of flavors. The soil also has great permeability, which allows the roots of the vines to grow deeply and seek the necessary nutrients for the proper development of the plant.
- 🌀 **Various grape varieties** are grown in the Curicó Valley, among which Cabernet Sauvignon, Merlot, Syrah, Carménère, and Sauvignon Blanc stand out. Each of these varieties adapts differently to the climate and the soil in the area, resulting in a wide range of wines with different characteristics and flavor profiles.

TECHNICAL DATA



Composition	40% Viognier 30% Riesling 30% Sauvignon Blanc
Aging	8-10 Months Stainless Steel (RESERVA)
pH	3.43
Total Acidity	5.17 g/L
Residual Sugar	4.39 g/L
Alcohol	13%
Harvest	Late April
Case Production	100K