

*T*HE MUSCATEL GRAPES OF OUR LATE HARVEST COME FROM THE NORTHERN REGION, THE PRE ANDES MOUNTAINS, LOCATED ON THE SAME LATITUDE AS THE CITY OF OVALLE . THE CLIMATE IS VERY DRY, WITHOUT RAIN DURING 9-10 MONTHS OF THE YEAR. THERE IS ALSO A GREAT AMOUNT OF LUMINOSITY IN THE REGION THAT ALSO HAS A LARGE EFFECT ON THE STYLE.

MOREOVER, THE GRAPES ARE KEPT ON THE VINE UNTIL WINTER, WHEN THE LEAVES HAVE ALREADY FALLEN AND THE BOTRYTIS EFECT HAS BEGUN.

THEREFORE THERE IS A HIGH AMOUNT OF NATURAL SUGAR ALREADY IN THE GRAPES. FERMENTATION OF THE WINE TAKES PLACE FOR ABOUT 25 DAYS WITH VERY LOW TEMPERATURES IN A STAINLESS STEEL TANK AND KEPT THERE DURING TWO WINTERS BEFORE BEING BOTTLED.



LATE HARVEST

Muscatel

WINE
LATE HARVEST

GRAPE
MUSCATEL OF ALEXANDRIA

VALLEY
LIMARÍ VALLEY

HARVEST
HAND PICKED IN CONTAINERS OF 12-14 KG.
OVER RIPE GRAPES WITH 25% BOTRYTIS (32° BRIX).

ALCOHOLIC FERMENTATION
LASTS BETWEEN 28 TO 32 DAYS AT 14-16°c

AGING PROCESS IN BARRELS
NOT APPLICABLE

AGING PROCESS IN BOTTLE
EIGHT MONTHS

TASTING NOTES
COLOR
LIGHT GOLDEN YELLOW
AROMA
WITH FLORAL, HONEY AND RAISIN AROMAS
PALATE
CONCENTRATED, DENSE AND INTENSE SWEET TASTE WITH ELEGANT MINERAL FINISH.

FOOD PAIRINGS
SERVE AT 10° - 12°c. IDEAL WITH FOIS GRAS, BLUE CHEESE, SORBETS OR FRUIT SALADS

CELLARING POTENTIAL
5 YEARS OR MORE.

David González