

co·pa

TORONTEL 2021



Origin (D.O.): Itata Valley

Small vineyard of 0,5ha. located in Magdalena Alto, Coelemu, Itata Valley. At 28 Km from the Pacific Ocean, espalier trained on a steep hillside of the coastal mountain range. Dry farmed, without rootstock.

Soil: Silt clayish from granitic rock with presence of quartz

Clime: Mediterranean with cool nights due to the breezes that come from the Pacific Ocean. Between 1.000 and 1.500 anual precipitation.

Harvest: Handpicked in small 15kg boxes

Winemaking: Grapes were whole bunch pressed and juice was put in a stainless steel tank. After 2 days must is raked with his lees into another tank where is smooth fermented. Wine is aged in stainless steel tanks with his lees for 12 month before bottling and kept 5 months in bottles before his release.

Production: 2.815 bottles

Tasting Notes: White fruit aromas as pears, green apple, custard apple and melon with dried herbs notes. On the palate is light, structured with a fresh acidity and long finished

A gastronomic wine to pair from seafood to indian and asian food.

Alcohol: 12%

pH: 3,2

Total acidity: 5,7 g/L(tartaric)