



Wine specifications

Origin	Coelemu, Itata Valley
Variety	Torontel
Vineyard	Small 0,5 hectares vineyard located in Alto Magdalena, Coelemu, Itata Valley. Dry farmed and no rootstock. High slope of 45 degrees, on the slope of a hill in the Coastal Range in Itata, 28 km away from the Pacific Ocean.
Harvest	Harvested by hand in small boxes of 15 kg.
Winemaking	Grapes were pressed with a full bunch and the juice was placed in a stainless steel tank. After two days of decanting, grape must and selected lees were transferred into another steel tank, where it slowly fermented. Wine is aged for twelve months in stainless steel tanks, and it was kept in bottles for five months before commercialization.
Production	2.916 bottles
Tasting notes	Pale golden colour. Expressive aromas of white fruit, such as pear, apple, and melon; floral tones that evolve into dry herbs. In mouth is structured, elegant, with flavors of pear and dried herbs with citrus notes, medium acidity that gives it freshness and a long finish.