

ALTO TIERRUCA

RESERVA



Country : Chile

Vintage : 2022

D.O : Marchigüe, Valle de Curicó

Variety : Chardonnay/Viognier

Alcohol: 13,5°

Harvest

The grapes were harvested the second week of March for the Chardonnay and the second week of April for the Viognier.

Vinification

The grapes were manually harvested and then destemmed. Later they were chilled at 10°C and pressed obtaining a must that went through decantation to obtain a clean juice. Then the juice is inoculated with selected yeasts and fermented at a controlled temperature between 15° y 17° C. 30% of the wine was fermented in contact with French oak for 6 months.

Tasting Notes

Yellow color with bright and crystalline green hues. This Chardonnay-Viognier on the nose is very intense with a fruity character, aromas that reminds us of ripe fruits such as banana and pineapple with subtle notes of coconut and vanilla. On the palate is fresh with a soft structure and long and intense finish that reminds tropical fruits.