



VENTISQUERO

Challenging Spirit



PAÍS MOSCATEL 2015

VINEYARD

Variety: 85% País - 15% Muscat

D.O.: 100-year old vineyards of bush-trained vines in the dry coastal area of the Maule Valley.

Soil: Red clay of granitic origin.

Harvest: All of the grapes were manually harvested; the País on 12 April and the Muscat on 20 March. The clusters were manually harvested in the early morning, then transported and carefully selected at the winery.

Vintage: In the Maule Valley, temperatures were moderate to high during the ripening period, which resulted in fruity wines with elegant tannins. There was little rain and so the grapes were in perfect healthy conditions when they were harvested.

WINEMAKING

Fermentation: The must first underwent a cold maceration for a period of between 7 days. The fermentation took place slowly at a constant low temperature of 22°C to 26°C to enable the maximum varietal aromas to be drawn out by the yeast activity.

Ageing: After fermentation, the wine was racked to third- and fourth-use French oak barrels for 8 months.

Technical data: Alc/Vol: 13,5%GL; pH: 3,55; Acidity: 4.85 g/L (Tartaric Acid).

Ageing potential: This wine can be stored for 5 to 6 years in optimum conditions.

TASTING NOTES

Colour: This wine is ruby-coloured with violet hues at the rim.

Aroma: The nose reveals white flowers and soft notes of cherries and strawberries.

Palate: In the mouth, this wine is well-rounded, soft and easy to drink. With balanced acidity, it is pleasantly persistent with agreeable tannins.

SERVING SUGGESTION

Best served at between 14°C and 15°C. This wine pairs well with white meat, such as duck, rabbit, pasta dishes and cheese.



RESERVA
ALMA DE LOS ANDES