

HUELLAS

Gran Reserve

Moscatel
2014

Origin:

Denomination of Origin: Secano Interior, Guarilhue, Coelemu, Itata Valley
Vineyard: Don José Block
Cuartel / Block: Northern hillside, head trained.
Distance from the Pacific: 25 km in direct line; altitude 198 m a.s.l.
Soil type: Of granitic origin with red clay and a high quartz content. Good water retention allows vines to grow dry-farmed.
Climate: Mediterranean with the influence of cold Pacific breezes as well as the cold pertinent to the vineyard's southern latitude (36°S).
Exposure: North
Vine age: 30 years

Composition:

Varietades: Moscatel 100%

Analysis:

Alcohol: 12,4°
Azúcar Residual: 8 g/l
Acidez Total: 7 g/l (tartárico)
PH: 3,2

Aging & Cellaring:

6 months in third-use barrels.
Aging potential: 2-3 years from vintage date.

Winemaker's Comments

The grapes were hand picked during the final week of March. The bunches were destemmed without crushing and fermented in 6-ton open-topped stainless steel tanks for 9 days using carbonic maceration. The wine was then racked to third-use barrels where the alcoholic and malolactic fermentations were completed with periodic stirring to keep the lees in suspension.

Tasting Notes

Yellow with a golden hue. The nose presents intense notes of green apple, quince, jasmine, orange blossom, orange peel, and lemon. The fresh and fruity palate is very persistent.

Food Pairing

Smoked or grilled fatty fish. Shellfish.

