

# Nomadas

Trackers of the best terroir

Gran Reserva  
Moscatel 2014

## Origin:

Denomination of Origin:	Secano Interior, Guarillihue, 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:

Varieties: Moscatel 100%

## Analysis:

Alcohol:	12.4°
Residual Sugar:	8 g/l
Total Acidity:	7 g/l (tartaric)
pH:	3.2

## Aging and Cellaring:

Barrel Aging:	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.

