

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACLHP	Pacifico Sur	Chile	San Antonio
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Gris, Moscatel, Marsanne, Rousanne	11.5%	No	Cork



Background

Situated in the foothills of the coastal mountain range in the San Antonio Valley, 12km from the Pacific, the parcel of vines experience a large diurnal range for optimum growing. The vines benefit from a loam-clay-sand soil with granite rocks for excellent drainage.

Winemaking

Grapes are harvested by hand very late in the growing season, during the months of May and June. Harvest included 40% semi dried grapes and 60% Botrytis-affected fruit. The must is fermented in stainless steel tanks at a temperature of 14°C-16°C. Fermentation is slow due to the high sugar levels and lasts one month before fermentation is stopped when 90 g/ml of sugar remains.

Tasting & Pairing

Intense golden colour with complex aromas of papaya, canned peaches and quince. Hints of warming ginger and a subtle floral background with hints of honey. Well balanced on the palate with a good minerality and pleasant texture.

Would pair very well with mature cheeses and fruit based desserts.

Sustainability & Extra Information

Vegetarian, Vegan