

LATE HARVEST

Viognier Sauvignon Blanc



**LUIS FELIPE
EDWARDS**
WINE OF CHILE



This magnificent sweet wine is made from carefully selected grapes that are harvested by hand at the very end of the harvest season, from our Viognier and Sauvignon Blanc vineyards in Colchagua Valley, when they have fully ripened and their sugar levels have peaked. Some of the grapes have a slight presence of botrytis, which lends smoothness and distinctive hints of honey to this wine. The intense peach flavours of the Viognier are apparent, as are the citrus aromas of the Sauvignon Blanc. Our Late Harvest is aged in French barrels for four months which enhances the complexity of this wine. This wine is deliciously sweet with a well-balanced acidity.



TASTING NOTES

Honey yellow color bright and intense. On the nose is very complex covering aromas ranging from honey, compote of peaches to cooked quinces. In the mouth it is fatty, with an exquisite sweetness that together with its acidity delivered by the base of sauvignon blanc, make this wine a very good example of a Chilean late harvest.

ACCOLADES

Descorchados 2021 • 90 Points.

FOOD PAIRING

Fruit or custard based deserts, blue cheese, dried fruit.

OAK AGING

6 months in French and American oak.

PALATE

FRUIT
BODY
ACIDITY
TANNINS



**SUGGESTED
SERVING
TEMPERATURE**

7 - 10 °C
45 - 50 °F



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