

LATE HARVEST

Viognier Sauvignon Blanc



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 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.

GRAPES
75% Viognier
25% Sauvignon Blanc

VINTAGE
2024

REGION
Colchagua Valley

ALCOHOL
11,5%



TASTING NOTES

Bright honey yellow color. The nose displays sweet aromas of honey and peach accompanied by notes of white flowers. The palate is voluminous, with an exquisite sweetness balanced by the acidity delivered by the sauvignon blanc, making this an elegant and smooth wine on the palate. A very good example of a Chilean late harvest.

FOOD PAIRING

Excellent with blue cheeses, desserts and nuts.

OAK AGING

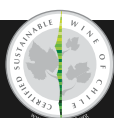
6 months in French and American oak.

PALATE

FRUIT
BODY
ACIDITY
TANNINS



SUGGESTED SERVING TEMPERATURE | 7 - 10 °C
45 - 50 °F



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