



# Sibaris

**VARIETIES:** 80% Viognier - 20% Roussanne  
**VINTAGE:** 2017  
**ALCOHOL:** 13,5%

## ORIGIN

Cauquenes, D.O. Maule Valley.

## VINEYARDS

**Soils:** The Maule Valley is located 350 kilometers south of Santiago and is the largest viticultural region in Chile. For this wine, vineyards were selected from our La Rioja farm in Cauquenes, which were planted in 2007.

The vineyard has deep soils with variable texture. While, most of the topsoil consists of clay with high silica content, in the subsoil we find partially weathered granite and even quartz. These characteristics allow a good retention of water, releasing it slowly as the vines need it.

**Climate:** The region has a warm temperate climate, with generally hot and dry summers with daytime temperatures ranging from 28°-30°C (82°-86°F) and cool nights of 8°-11°C (46°-52°F). Autumn is cool and wet, with total precipitation ranging between 250mm to 500mm, depending on the area.

## WINEMAKING

**Reception:** The grapes were hand-harvested separately and carefully transported to the winery. The process begins with a rigorous selection of clusters, eliminating leaves and dehydrated grapes. The whole clusters were placed directly in the pneumatic

press. The must obtained, is then subject of a natural cold settling, where clear juice is obtained, ready to ferment.

**Fermentation:** 60% of the wine is fermented and then aged over its fine lees in French oak barrels for eight months; the remaining 40% in stainless steel vessels. The strict temperature control ensured that it remained at 14°C-15°C during the entire process.

## TASTING NOTES

This Mediterranean blend 80% Viognier and 20% Roussanne, has a pale golden colour, with aromas of white peach, citrus and hints of fig, accompanied by notes of honey and dried herbs. The palate has an attractive tropical fruit at the entrance, refreshing acidity, elegant texture and structure. Excellent balance and complexity. Enjoy from now until the next 3 years.

## WINEMAKER

Pilar Díaz

