

SWEET MOSCATO

VARIETY

Muscat and other white varieties.

VINEYARDS

Soils:

Red in colour, the soils contain quite a lot of clay. This helps retain moisture which the plants absorb slowly as they need it. The vineyards are located on high slopes so they benefit from greater light intensity and above all the winds in the area.

Climate: The climate in the Itata valley is exceptional for producing high quality wines. The valley is characterized by the significant difference between day-time and night-time temperatures during the grape ripening period. By day, the weather is hot and dry, and often exceeds 30° C in the shade in December, January, February and even in March. And it can fall as low as 10°C at night. This results in wines with a moderate level of alcohol, noticeable acidity and clean varietal aromas.

WINEMAKING

Reception:

The grapes were harvested manually into 500-kilo bins. Once the grapes were selected, the

whole clusters were placed directly into the pneumatic press.

Fermentation: This took place in stainless steel tanks over the course of 15 days at temperatures of between 16°C and 17°C to bring out the maximum varietal aromas and tastes.

Once the first fermentation was completed, the wine was clarified and stabilized. Immediately the “liqueur de tirage” was added and the “Charmat” method was used for the second fermentation. Then the wine remained over its lees for 25 more days.

PRODUCT DESCRIPTION

The “Charmat” method was used to make this wine from Muscat and other white varieties of grapes from our vineyards in Chile's Itata Valley.

It is golden in colour and has a pleasant floral aroma. On the palate it is fresh and sweet.

It is perfect as an aperitif and also pairs well with any appetizer and also with cakes and desserts. Enjoy it at any celebration.

Best served chilled.

WINEMAKER

Carlos Concha

UNDURRAGA
Sparkling

