

A Gold for Late Harvest at Int'l Wine Challenge



At this famous competition, held in England each year, our **Late Harvest 2009** was awarded a Gold Medal. The prize-giving took place in front of a large number of exhibitors from all over the world in the context of the "London Wine Fair", one of the most important wine fairs in the world.

Late Harvest Moscotel 2009

Tasting Notes

Colour: straw-yellow with golden highlights.

Aroma: expressive, suggesting white flowers, white peaches, apricots and quince.

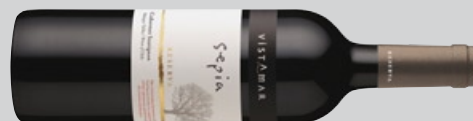
Flavour: satin-smooth, juicy and fresh. Great intensity, dried fruit such as figs and dried peaches. With a persistent, delightful finish. Very well-balanced due to its natural acidity.

A few words from our Wine-Making Director, Irene Paiva:

"The **Limari Valley** provides exceptional conditions for ripening this delectable Moscotel grape. After harvesting, it was dried slowly by the warm sunshine of northern Chile, in order to concentrate its aromas, flavours and sugars.

During harvesting there was careful selection of the rosiest fruit, because this is the most fragrant and concentrated. At the same time the clusters were being spread out on a surface previously positioned for drying them. After ten days the grapes were collected manually in 15-kilo troughs and transported to the winery. At that point, a concentration of aromas from the grape's own acids and sugars had been achieved".

Enjoy this late harvest and allow yourself the pleasure of its fruitiness, intensity and freshness!!!



Silver Medal

The Sepia Reserva range also excelled in this important competition, with a brilliant Silver Medal for our **Sepia Reserva Cabernet Sauvignon 2008**.

