



VISTAMAR



The word "Brisa" means "breeze" and it is a tribute to the freshness provided by the coastal and the Andean winds. Breeze, take a deep breath, enjoy a young and vibrant wine.

BRISA

MOSCATO | 2018



ORIGIN

The grapes come from different producers in the Itata Valley, and the majority of the plants are very old.

WINEMAKING

A wide range of strategies are used in canopy management with the aim of maximizing the amount of sunlight in the area where the grapes are ripening. The preferred technique consists of training the shoots vertically, which improves their exposure to the sunbeams and enhances the flavour of the fruit. Irrigation is applied sparingly to maintain the vine's balanced growth and achieve a constant ripening rhythm. The grapes are harvested manually to ensure that they reach the winery in good condition. They are stemmed and then crushed, leaving a considerable percentage of whole grapes. Then these are pressed, after which the juice is decanted at 10o Celsius into a vat and pectolitic enzymes are added. After this, the clear juice is transferred to another vat and the must is then left to ferment, having been inoculated with selected yeasts to bring about alcoholic fermentation. At this stage the temperatures are between 14 and 16 degrees Celsius. Then the wine is fined and stabilised at low temperature and a decision is taken as to bottling and subsequent consumption.

WINEMAKER'S NOTE

Colour: Greenish-yellow in color.

Aroma: With a fresh nose and aromas of white flowers and a touch of citrus, which heightens the freshness.

Taste: The palate offers tremendous acidity, balance, and very enveloping sweetness combined with pleasing persistence.

T°: Serve at 12° - 14° C.

Food match: Ideal wine to accompany seafood, ceviches and Japanese food.



ANALYSIS

Alcohol:	12%
pH:	3.35
Total Acidity:	4.12 g/L.
Residual Sugar:	39.06 g/L.