



VISTAMAR



"Perfect balance between sweetness and acidity"

LATE HARVEST | 2019

Origin

The grapes for this wine come from the El Ensueño vineyard, in the cold Lo Ovalle sector in Casablanca.

WINEMAKING

The harvest was affected by damp sea-mists from the Pacific Ocean during the period of ripening and being collected, followed by cold, foggy days, which allowed the gradual development of noble by Botrytis Cinerea. This phenomenon is not usual in this area, so we produce this type of wine only when these conditions occur.

VINIFICATION

The fruit is harvested by hand and the clusters that show the presence of the fungus most evidently are selected in the vineyard. A second selection of clusters is made later in the winery. The grapes are pressed in hydraulic basket presses, obtaining a must of great quality, which is decanted and then fermented in previously used French oak barrels, where it is aged for a period of at least eight months in barrels and at least two months in bottle.

WINEMAKER'S NOTE

Colour: golden-yellow, brilliant.

Aroma: honey, raisins, quince, melon, jasmine and orange-blossom.

Flavour: balance of sweetness and acidity, dense and syrupy, persistent, with aromas of fruit preserves.

T°: serve at 12° C.

Match food: terrines, liver pâté, blue cheese and fruit desserts. Delicious to round off a meal.



D.O.: Casablanca Valley		2019 HARVEST
VARIETIES: Sauvignon Blanc		
ANALYSIS		
Alcohol:	12.5 %	
pH:	2.99	
Total Acidity:	5.22 g/L	
Residual Sugar:	105.5 g/L	

