

Bodegaza



DESCRIPTION

VARIETY: White Wine APPELLATION: D.O. Valle Central WINEMAKER: Claudio Gonçalves BOTTLING: Estate bottled

ALCOHOL: 120

VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

CLIMATE

The Villa Alegre region of Chile has a Mediterraneanstyle climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

VINIFICATION

The white grapes were harvested by hand early in the morning at the middle of March. We used only the low pressure to ferment in stainless steel tanks with select yeast at temperatures ranging from 12° to 14°C during a twenty-day period, allowing the extraction varietals aromas. Prior to bottling, the wines is stabilized and filtered carefully to keep all the fruit.

NOTES FROM

OUR WINEMAKER Our white wine has a intense vellow color. Its prominent aromas of peach, with floral notes. In the mouth is crispy, refreshing and long. It matches appetizers, ceviche, seafood and green salads

RECOMMENDED SERVING

TEMPERATURE Between 10° - 11°C

