

CORRALILLO
LATE HARVEST

VINTAGE: 2019

D.O.: Valle de Aconcagua

TECHNICAL INFORMATION

Alcohol: 11.5%

Total Acidity: 3.68 g/l

Residual Sugar: 130 g/l

pH: 3.27



VINEYARD

Our Corralillo Late Harvest originates in our vineyards located at varying distances from the coast of the Pacific Ocean, in the Casablanca and San Antonio Valleys. The combination of the maritime influences in our vineyards and the granite composition of our soils creates excellent terroirs for grape ripening. The high humidity in the mornings (due to fog) and the heat of the afternoons, make ideal conditions for producing late harvest wines. The vine canopies are managed to encourage the appearance of the fungus *Botrytis cinerea*, that dehydrates the grapes and naturally concentrates them in the vineyard.

VINIFICATION

The botrytized grapes were manually harvested, chilled, and submitted to a strict selection of bunches. They were then gently dropped whole into a pneumatic press without destemming. The press program was aimed primarily at a delicate, gradual extraction of the naturally concentrated juice. The 15-day alcoholic fermentation took place in stainless steel tanks, and the finished wine has 11.5° alcohol and 130 g/L of residual sugar. The wine was racked and held on its fine lees for 10 months prior to bottling.

TASTING NOTES

Delicate straw-yellow in color. Aromatically very seductive and intense, with notes of fig, canned pears in syrup, ripe quince, flowers, and honey. Due to its high sugar content, the palate presents incredible texture and viscosity complimented by the freshness of the natural acidity, characteristic of grapes from coastal climates like ours.

FOOD PAIRING

Recommended with foie gras, exotic and spicy dishes, blue cheeses, and dessert. Serve at 10°C.

