

# GORDA BLANCA 2017



**GRAPE VARIETY:** Moscatel of Alexandria, Torontel, Semillon and Chasselas

**LOCATION:** Maule region 400km south of Santiago

**AREA:** 2.5 hectares

**SOIL:** Decomposed granite and red iron clay

**CULTURE:** Non-irrigated, non-treated, non-certified organic vines

**HARVESTING:** Manual

**VINIFICATION:** The grapes are left resting for 2 days after they are put in concrete tanks for the first fermentation. Carbonic maceration for 2 days before slowly pressing the grapes. First racking is done after 10 days, the second after 8 months.

**AGEING:** In stainless steel tanks for 8 months.

**BOTTLING:** No SO2 added, and bottled without fining or filtering

**TASTING NOTES:** Herbaceous aroma's, mint, refreshing lime and a strong smokiness like fresh ash and petrol at first whiff. Just below there is a very ripe pineapple waiting for you. And a wine much softer than initially suspected. The wine has quite the character, because the terroir, blend and vinification are all out of the ordinary.

**ALCOHOL:** 12,4%. Vol.

**GARDING:** 7 years

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