

WINE NOTES

LATE HARVEST MUSCATEL

Wine
Late Harvest

Vintage
2008

Grape
Muscatel of Alexandria

Valley
Limarí

Harvest
Hand picked in containers of 12-14 Kg. over ripe grapes with 25% botritis (32° Brix).

Alcoholic Fermentation
Lasts Between 20 to 25 days at 14 -16°C

Aging Process in Barrels
Not Applicable

Aging Process in Bottle
Eight Months

Tasting Notes

Color

Light golden yellow

Aroma

With floral, honey and raisin aromas

Palate

Concentrated, dense and intense sweet taste with elegant mineral finish

Food Pairings

Serve at 10° - 12°C. Ideal with fois gras, blue cheese, sorbets or fruit salads

Cellaring Potential

Best during the first 5 to 7 years kept at 14-15° C



Brilliant *Spices* *STRUCTURE* *ROMAS* *Tannins* *BODY*