



White Blender Reserve

BRAND: CORTA HOJAS WINES

LEVEL: RESERVE

ORIGIN: LONTUE VALLEY

COMPOSITION: 67% VIOGNIER
33 % RIESLING

HARVEST: THE GRAPES WERE
HAND-HARVESTED
INTO 400 KG.
BINS DURING
MARCH AND APRIL.

Winemaking

Each variety was separately crushed in a pneumatic press and was decanted in phases at a temperature of 8°C for 48 hours. Once each variety had reached the correct NTU, it was fermented in batches at a variety of temperatures between 13°C and 15°C for around 22 days.

The proportions for the blend were decided by tasting. The wine was subject to protein and tartaric stabilization. It was then filtered through diatomaceous earth and cellulose pads. Finally it was bottled using a microporus filter of 0.45 microns.

Tasting Notes

This wine is light yellow in colour with green hints. It has a delicate bouquet which unveils white fruit such as peaches, together with subtle notes of cherimoya. The fruitiness of Viognier and the texture of the Roussanne and the freshness of the Sauvignon blanc and Sauvignon gris combine well. The balance in the mouth is gentle and elegant with good acidity and sweetness which lengthen the finish.



... Taste Chile