



POTRO SALVAJE



ENTRY LEVEL

DESCRIPTION

VARIETY: White Wine
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 12^o

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 Mediterranean-style 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 yellow 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



Terra Bendita by Viñedos de Aguirre

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