

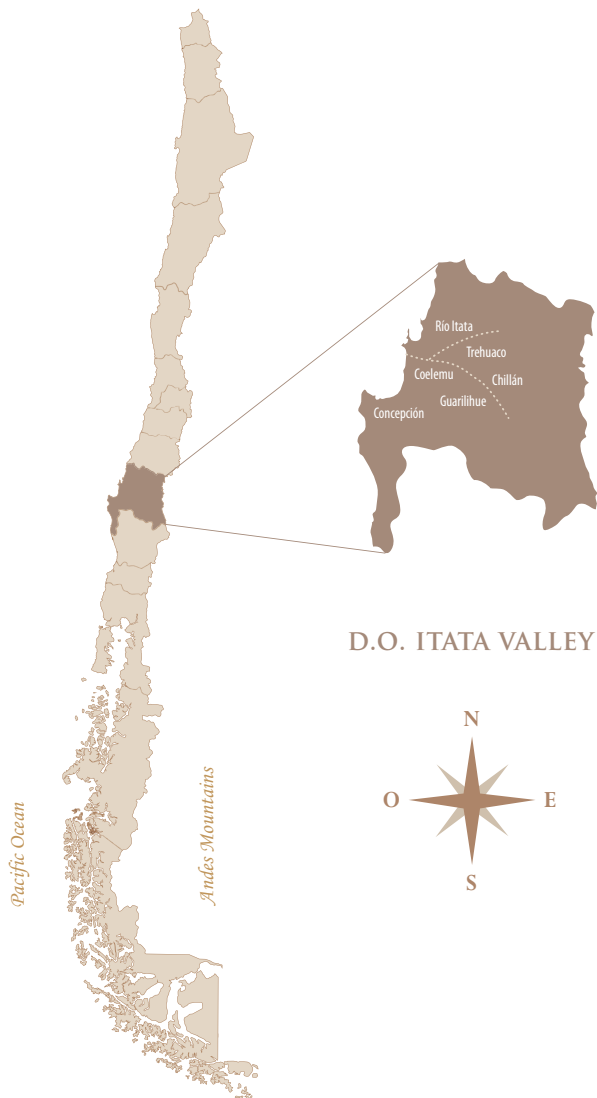


## GALLARDÍA OLD VINE WHITE 2018

*Gallardía* is a tribute to the coastal vineyards of the Itata Valley located in the southern region of Chile; it is the cradle of the country's viticulture, with vines dating back to 1551. A sustainable agriculture, including dry farming and ploughing with horses are practiced in our vineyards.

- **ORIGIN**  
Coastal Itata region. This wine comes from a vineyard located 22 kilometers from the Pacific Ocean and 450 kilometers south of Santiago in the Guarilihue village. It is a mountainous zone with granite soils, gentle hills and old vineyards. This particular vineyard is over 100 years old, with Goblet-trained, dry farmed vines. This vineyard was planted without rootstock as there is no presence on phylloxera in the region.
- **GRAPE VARIETY**  
70% Moscatel and 30% Corinto.
- **HARVEST DATE**  
Last week of March 2018.
- **WINEMAKING PROCESS**  
Bunches are destemmed and pressed. Wild yeast fermentation follows in used French barriques. The wine does a partial malolactic fermentation and is aged with the fine lees for 6-8 months prior bottling.
- **SOIL TYPE**  
Descomposed Granite.
- **CLIMATE**  
The climate of the coastal Itata Valley experiences high levels of rainfall-up to 1.000mm-making dry-farming possible. The Pacific Ocean exerts a cooling influence..
- **TASTING NOTES**  
Pale lemon green color. The aromatics show typical floral and zesty notes of Muscat but with an complex smoky mineral hint. The dry palate is very well balanced by a crisp acidity, with fruit intensity and a soft texture with a lingering finish.

**Serving temperature:** 12-13 °C



*Gallardía*