



## VIEJAS TINAJAS MUSCAT 2018

This wine was fermented and aged in centennial tinajas (amphorae), a tradition originated in the first vineyards of the Itata Valley planted in 1551. The result is a tribute to the first winemakers of the country and to this special terroir.

- 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 village of Guarilihue. It is a mountainous zone with granite soils, gentle hills and old dry farmed vineyards. This vineyard is 40 years old, Gobelet trained, dry farmed and planted without rootstock, following the traditions of the region.
- GRAPE VARIETY**  
 100% Moscatel of Alexandria.
- DENSITY**  
 5,102 vines / hectare (1.4 m x 1.4 m).
- SOIL**  
 Decomposed granite. The soil is composed of granite deposits from the coastal mountain range formed during the Jurassic period. The mostly loam soils have excellent structure and drainage with 20% clay content; in general, they are poor in organic materials and mainly acid. Quartz is also commonly found in the soils of the region.
- CLIMATE**  
 Cool maritime. The climate of the coastal Itata Valley experiences high levels of rainfall (800-850 mm.) concentrated in the winter months with occasional summer rain allowing dry-farming. The Pacific Ocean exerts a cooling influence.
- ALTITUDE**  
 174 m. above sea level.
- HARVEST**  
 Grapes were hand picked the last week of March 2018.
- WINEMAKING**  
 The grapes are destemmed and the whole berries placed inside the tinajas (amphorae). Alcoholic fermentation is carried out by native yeast and the wine remains in contact with the skins for 6 months until malolactic fermentation is complete. The wine is then racked to another tinaja and matured for a further 6 months prior to bottling. No fining or filtering.
- No. BOTTLES**  
 5.400 bottles / 60 magnums.
- TASTING NOTES**  
 This wine is aromatic and intense with great volume in the mouth and achieves a balance between the fresh acidity and the texture contributed by 6 months' maceration with the skins. Vinification in amphorae contributes rich texture to the palate and results in a wine with tension, volume and smoothness. Ageing potential of around 10 years.

**Alcohol:** 12.5%  
**Serving temperature:** 14°C



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