



GALLARDÍA OLD VINE WHITE 2017

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 Guarilhue 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 2017.
- **WINEMAKING & AGING**
Bunches are destemmed and pressed. Spontaneous fermentation in used French barriques. The wine does a partial malolactic fermentation and is aged with the fine less 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 800mm-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 a complex smoky mineral hint. The dry palate is very well balanced by a crisp acidity, intense ripe citrus fruit and a soft texture with a lingering finish.

Alcohol: 12.5%

Serving temperature: 12-13°C



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- **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 Guarilhue. It is a mountainous zone with granite soils, gentle hills and old dry farmed vineyards. This particular vineyard is over 100 years old, with Goblet-trained, dry farmed vines, planted with no rootstock.
- **GRAPE VARIETY**
70% Moscatel of Alexandria and 30% Corinto (Chasselas).
- **DENSITY**
5,100 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 concentrated in winter months with occasional summer rain allowing dry-farming. The Pacific Ocean exerts a cooling influence.
- **RAINFALL**
800-850 mm.
- **ALTITUDE**
250 m. above sea level.
- **HARVEST**
Grapes were hand picked the last week of March 2018.
- **WINEMAKING**
Bunches are destemmed and berries pressed. Spontaneous fermentation in used French barriques. The wine does a partial malolactic fermentation and is aged on fine lees for 6 months prior to bottling.
- **NO. BOTTLES**
6,000
- **TASTING NOTES**
Pale lemon green colour. The aromatics show typical floral and zesty notes of Muscat with a complex smoky mineral hint. The dry palate is very well balanced by a crisp acidity, intense citrus fruit and a soft texture with a lingering finish.

Alcohol: 12.5%

Serving temperature: 12 - 14°C



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