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## **Late Harvest Gewurztraminer**

### NOTAS DE CATA.

Amarillo oro. Elegante y complejo. Membrillo maduro. Notas florales, rosas, y avellanas tostadas. Equilibrada acidez y agradable frescor. Maridar con postres.

### **TECNICAL DATA**

Variety	Gewürztraminer
Vintage	2007
Appellation	Colchagua El Chequen-Las Garzas
Blend	90% Gewürztraminer- 10% Semillón
Harvest	End of May
Age of vines	8-15 years
Fermentation	30-45 days
Temperature of fermentation	14°C
Barrel Aging	6 months only 2nd and 3rd use barrels
Month of bottling	18 month after harvest
Aging in Bottle	6 month
Alcohol	13.9%
pH	3.8
Sugar	95 g/l
Content	375 ml
Total volume (cases 9 lt.)	575



PROVA DA SAFRA 2009.

*Prova durante curso de Enogastronomia na Vino! Champagnat em 04/06/2012.*