

# CASTILLO DE MOLINA

## ❖ RESERVA LATE HARVEST | 2017

### Tasting Notes

#### Colour

Bright golden yellow.

#### Bouquet

Floral notes of roses and jasmine.  
Notes of ripe sweet fruit such as Carica Chilean papayas and dry peaches, as well as complex caramel and honey notes.

#### Palate

It has a fresh and unctuous balance, with a pleasant and persistent aftertaste.

46%	.....	Sauvignon Blanc
31%	.....	Riesling
11%	.....	Gewurztraminer
10%	.....	Sauvignon Gris
2%	.....	Viogner

### ❖ ANALYSIS

Alcohol	12°
pH	3,53
Residual Sugar	85 g/Lt
Total Acidity	6,86 g/Lt

### ❖ WINE PAIRING

- Sweet desserts
- Blue mature cheeses
- Foie Gras

### ❖ IDEAL TEMPERATURE

8° - 10° C / 46° - 50° F

### Origin

The grapes were hand harvested from the best valleys in Chile -Elqui, Leyda, Maipo and Curico- for the production of this Castillo de Molina Late Harvest.

### Climate

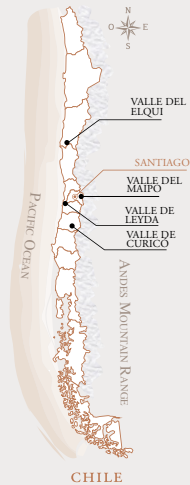
Mediterranean, with very marked seasons. The 2017 harvest had a spring with an extraordinary blooming and fruit set and very hot summer days. The results were grapes with all aromatic potential.

### Harvest

Grapes harvested by hand during the last days of April and first days of May 2017.

### Winemaking

Grapes are whole-cluster pressed to achieve balanced juices and a wine with good volume in the mouth. After exposing the juice at low temperatures, the alcoholic fermentation process begins at a temperature close to 13 ° C, to preserve all the aromatic potential of the future wine. A couple of months after finished the alcoholic fermentation and by moving fine lees, the mixture is made, stabilized and bottled; so we manage to show a very fruity, fresh, young and balanced wine.



SAN PEDRO  
EST. 1865