



Signature Wines Riverside blend

1100 cases bottled



HARVEST & BLEND

Handpicked

Chardonnay 60% - Viognier 40%

CLIMATE & SOIL

The riverbanks of the Aconcagua provide sandy soil with low fertility and good drainage. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing a mineral character and fruit expression that distinguish this blend.

PROCESSING

Hand-picked and fermented in French oak barrels, it was then barrel-aged over its fine lees for 8 months. The wine didn't undergo malolactic fermentation in order to keep the acidity and minerality of the blend.

ANALYTICAL DATA

Alcohol:	13	% by vol.
Total Acidity:	6.8	g/L (Tartaric)
pH:	3.3	
Residual Sugar:	3.0	g/L

Tasting

Fermented in French oak, this wine blends clean, fresh Chardonnay aromas of pineapple and pear with the dense body and floral touch of Viognier.

Food Paring Suggestions

Serve around 10°C.

Excellent as aperitive and with Asian and spicy food, curry,...

Press & Awards

Vintage 2019:

91 points James Suckling Chile Tasting 2020

Vintage 2017:

90 points Tim Atkin Chile Tasting 2019

Silver Medal at Wines of Chile Awards 2017