

LosBOCHEROS

White Blend



IN THE VINEYARD

Variety: 37% Chardonnay, 58% Sauvignon Blanc (Trebiano), 5% Muscat

Origin: Chardonnay: Coquimbito, Maipú – Sauvignon Blanc Medrano, Maipú – Moscatel: Agrelo

Vineyard altitude: Agrelo: 1000 masl, Maipú: 850 masl, Montecaseros: 650 masl,

Yield: 1 plants per bottle

Driving system: Trellises and high trellises

Vineyard management: Organic and sustainable cultivation

Irrigation: Drip

Soil: Deep, sandy loam.

Selection method: hand picked

Harvest date: End of January 2023

AT THE WINERY

Maceration: Grapes are processed in different ways Chardonnay; maceration with destemmed grapes. On 6 day is separated from its skins- Sauvignon Blanc; grape pressing destemmed; After 24 hours, the sludge is removed. Moscatel: maceration of whole clusters for a few hours.

Alcoholic fermentation: In the different methods carried out, we work with indigenous yeasts for 22 days, with temperatures between 13-15°C in egg concrete

Aging: On lees for 6 months.

Bottling: August 2023

Total production: 8,000 bottles

Winemaker: Angelina Yañez

TASTE NOTES

It appears bright yellow in color, with vivid tones green. On the nose you can see fresh fruits such as pear, peach, white flowers. Medium-bodied in the mouth, with good balance of acidity.