



**2002
LATE HARVEST**

Vineyard location	: Rancagua, Rapel Valley, VI Region
Variety	: Semillon (80%) – Riesling (20%)
Harvest date	: May, 2002
Alcoholic fermentation	: 25 days
Fermentation temperature	: 15-18°C
Malolactic fermentation	: 0%
Bottling date	: December, 2002
Alcoholic graduation (% V/V)	: 14°
Residual sugar (g/l as Glucose)	: 98
Total acidity (g/l as Tartaric Acid)	: 5.97

Tasting: Beautiful yellow color, complex and concentrated aroma with notes of different ripe fruit such as pear, peach, apricot blended together with tones of honey and vanilla. In the mouth it is of great concentration, balanced, sweet but with good acidity, tasty and persistent.

Food Pairings: To drink with foie gras, Roquefort cheese and assorted desserts.

Suggested Serving Temperature: 8 to 10°C