



PUNTÍ FERRER  
FINE WINES CHILE



## VINICULTURE

*Conduction System:* Trellis

*Performance:* 10 Ton / Ha

*Harvest Type:* Manually during the first week of February.

## VINIFICATION

*Alcoholic Fermentation:* Started by selected yeasts in stainless steel tanks. The fermentation is carried out through the "Charmat" method at controlled temperatures between 12 - 15 ° C.

*Storage:* Stainless Steel Tanks.

## TASTING NOTES

*Visual:* Intense golden color, with green highlights

*Nose:* Fruity aromas with notes of pineapple and peach, as well as hints of toasted bread.

*Palate:* Good and balanced acidity, with soft and delicate bubbles on the glass, with medium body, elegant and silky

*Pairing:* ideal to accompany seafood, ceviche and salmon.

*Serving Temperature:* 8°C

