

TRICKY

(rabbit)

88% CHARDONNAY - 12% VIOGNIER
Almonds and apricot. Who'd ever thought!



*A rabbit is fuzzy and cute.
A unicycle is an odd contraption.
Each one by itself is a dignified creation.
Put them together, and there's the trick!
We pair dignified grapes together in such a
way that - shazam! - Something wondrous
comes out of it.*

TERROIR

Soils: Deep clay soils of medium to low fertility.
Climate: Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean.

CHARDONNAY - VIOGNIER RESERVA

Variety: Chardonnay - Viognier
Appellation: Maule Valley, Chile
Composition: 88% Chardonnay - 12% Viognier
Ageing Potential: Best consumed in 2 to 3 years.

VINIFICATION

Harvesting: Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.

The grapes are pressed to extract the juice prior to fermentation. This process is cold and protected against oxidation. Then fermented at temperatures between 12° and 16 ° C in steel tanks. Cold stabilization.

The grapes for this Estate Bottled wine come from our Batuco vineyards 100%.

WINEMAKER'S NOTES

Enjoy this intricate wine with citrus, apricot and nuts overlaid on herbs and spice. Opening with aromas of citrus, tropical fruits and honey, the wine develops nicely in the mouth, straddling perfectly the line between buttery and mineral. Notes of nuts and melon linger.
It is recommended to drink between temperature 10 ° - 12 ° C.

