

LESESPIAS

100% CHENIN BLANC

TECHNICAL DATA:

PH: 3,34
Acidity: 5,47g L tartaric acid
Alcohol: 11,7 % v/v
Residual sugar: 2 g/L

CONTENIN SULPHITES



Les Espias Chenin Blanc is a 100% Chenin Blanc born in Molina, Curicó Valley.

Coming from 34-year-old trellis system vines, this vineyard is on soil of alluvial origin with a high content of round rocks, deep soils, its origin is masal, ungrafted vines with furrow irrigation. Its harvest was carried out during the last week of March.

The grapes were carefully selected and then pressed, the juice obtained was vinified in a mix of eggs and Flex tank, with a capacity of 1,000L. Alcoholic fermentation is carried out with native yeasts from the vineyard, brief pumpovers are carried out to homogenize the contents of the containers and provide the yeasts with what they need. Temperatures are controlled so that they do not exceed 17-20°C. Once the alcoholic fermentation is finished, the resulting wine is left in contact with its lees, making monthly movements according to tasting. The aging of this wine reached 8 months in contact with lees, being bottled on November 23, 2021.

The result is 5,275 bottles.

Soil: alluvial origin with a high content of round rocks.

Vineyard age: 34 años

Pruning system: trellis system

Kilos por parra: 1,7



COLOUR: light yellow with golden reflections



NOSE: Notes of fruits such as hazelnut, apricot, peach, pear, linked with a touch of butter.



TASTE: On the palate it is a light and easy to drink wine, with balanced acidity.

It is recommended to serve at no more than 12°C. This wine is ideal to pair with cheeses, pastas, fish, sushi and chicken. It also eats very well with foods that have a sweet and sour touch.