

Las Alturas White Blend



Central Valley Las Alturas White Blend

From the snow-capped peaks to the slopes of the Central Valley, our wines are a reflection of the altitude and purity of Chilean vineyards. Las Alturas is all about connecting with nature in its purest state. A truly special taste, born of passion and tradition, that will connect you to the very essence of the magnificent Andean mountain range.

Region:

The grapes hail from Chile's Central Valley one of the country's premier wine regions. With a Mediterranean-like climate – hot, dry summers and mild, brief winters – the area benefits from the cooling effects of the nearby ocean. Morning fogs ensure slow, even ripening, resulting in wines of exceptional quality and complexity.

VARIEDAD:

ESTILO:

Still wine

GRADUACIÓN ALOHÓLICA:
12.5%

RECOMENDACIÓN DE SERVICIO:
Between 8 and 10° C.

Notas de cata

White flowers, fresh grass, citrus notes and peach on the finish. Soft and persistent palate, refreshing, fresh and juicy.

Maridaje

Perfect for seafood appetizers, light cheeses, sautéed vegetables and light dishes.

Información técnica

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.