



Central Valley Pico Andino White Blend

Pico Andino invites you to savour both the breathtaking vistas and the exceptional wines, crafted from vineyards nestled at the foot of the majestic Andes.

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:

Chardonnay, Sauvignon blanc

ESTILO:

Vino tranquilo

GRADUACIÓN ALOHÓLICA:

12,5%

RECOMENDACIÓN DE SERVICIO:

Between 10 and 12 °C.

Notas de cata

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

Maridaje

This wine pairs ideally with oysters, tuna carpaccio, garlic shrimp and spicy seafood dishes.

Información técnica

The wine is crafted from a meticulous selection of Chardonnay and Sauvignon Blanc grapes, harvested separately to optimise the varietal expression of each. The grapes were cold macerated for six hours in order to extract the desired fruit aromas and flavours. Subsequently, the must was gently pressed and clarified at a low temperature. The alcoholic fermentation process was conducted at a controlled temperature of 15°C, ensuring the wine's freshness and aromatic profile were preserved. The base wines were then blended to create a balanced and complex blend.