



Beach Kite

Analysis

Sub-region: Central Valley
Varieties: Moscato
Soil: Loam | clay

Alcohol: 13%
Total acidity: 6 g/L
Residual sugar: 3 g/L

Climate

Warm temperate climate with a Mediterranean rainfall regime and a wide fluctuation between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes mountains (50 kilometers, or 37 miles). These vineyards receive coastal breezes during the afternoon which help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

Viticulture

Age of vines: 35 years
Training system: Gobelet (no training system other than the vine itself)
Density: 6,000 plants/hectare
Yield: 14 tons/hectare
Harvest method: Hand picked. Middle of March.

Vinification

Maceration: Very brief cold maceration prior to fermentation.
Fermentation: Initiated with active dry yeast (Bayanus); temperature 16-18 degrees Celsius.

Tasting Note

Appearance: Bright golden color with yellow reflections.
Nose: White peach, quince and exotic fruits.
Mouth: Nice volume yet fresh with hints of candied fruit and honey on the finish.

Pairing recommendation

Foie Gras, Blue cheese
