

UNGRAFTED OLD VINES



UNGRAFTED MUSCAT

Growing ungrafted vines these days is a privilege as they have the ability to transmit their place of origin at its purest level. They are also very scarce. Ungrafted pays tribute to this singular condition, which enables us to produce wines from renowned areas with the maximum terroir expression, using traditional winemaking techniques to really bring out the sense of place in an authentic and honest way.

- **ORIGIN**

The Guarilhue area in the Itata Valley in southern Chile is just 22km from the Pacific Ocean. The vineyard is 35 years old. The vines are ungrafted, bush-trained and dry-farmed, in keeping with the tradition in this region.

- **VARIETY**

70% Moscatel of Alexandria and 30% Corinto (Chasselas).

- **HARVEST**

The grapes were handpicked on March 24th.

- **WINEMAKING**

The clusters are destemmed and the fruit pressed. Spontaneous alcoholic fermentation takes place in used French oak barrels. The wine undergoes partial malolactic fermentation and is aged over its fine lees for 6 months prior to bottling.

- **SOIL**

Decomposed granite. The soil is formed from granite deposits in the Coastal Mountain Range that formed during the Jurassic Period. The soils, mainly loam, have an excellent structure and drainage with 20% clay content; in general, they are low in organic matter and tend to be acidic. Quartz is often found in the soils in this region.

- **CLIMATE**

Cool coastal. There is significant winter rainfall in coastal Itata and occasional rain in summer, which makes dry-farming possible. The Pacific Ocean has a cooling influence.

- **TASTING NOTES**

Classic Muscat floral and zesty notes with a complex smoky mineral hint. The palate is dry and very well balanced by a crisp acidity, with intense citrus fruit notes and a rich texture, leading to a delicious and long finish.

ALCOHOL: 13,5%

SERVING TEMPERATURE: 15°C.

DECANTATION: Not necessary.

