

VISTAMAR

Cool Intensity



BRISA

Moscato 2016

Appellation of Origin

Limarí Valley

The Coastal Range has lost height at this point, leaving free way for the Pacific Ocean cold influence. The soil type is clay loam, poor in organic matter and variable stone content.

Harvest and vinification information

The winemaking is aimed at enhancing the flavors and aromas typical of the variety, yielding a wine of great fruit, fresh and attractive intensity.

Description of the wine

Colour: pale, shining yellow.

Aroma: sweet fruits, quince, with touches of white flowers.

Flavour: sweet, medium body and pleasant acidity.

Serving temperature: 8° C to 10° C.

Food match: uncooked shellfish, ceviches and Japanese dishes.



Winemaker Director: Irene Paiva

Analysis

Alcohol: 12%

pH: 3.72

Total Acidity: 3.92 g/L. tartaric acid

Residual Sugar: 71.13 g/L.