



ISLA NEGRA

DUAL MOSCATEL / SEMILLON 2010

Vintage 2010
Grape Moscatel 80 %, Semillon 20%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

Apellation Central Valley
Soil Alluvial and colluvial.
Climate Mediterranean

HARVEST

Date March - April
Type Hand Picked
Yield 13-15 Ton/ha

AGING PROCESS IN TANKS

Container Stainless Steel
Duration 2 Months (average)

ANALYSIS

Alcohol 12 %vol
Residual Sugar 5,4 g/l
Ph 3,24
Total acidity 6 gr/lit tartaric

TASTING NOTES

Appearance Bright.
Colour Greenish-yellow.
Aroma Intense with floral and fruity aromas and flavors.
Palate Fresh and friendly to drink.
Food pairing Soft flavored, fish and seafood.
Cellaring potential Drink now through 2010.

