



ISLA NEGRA

Moscato

Appellation: Central Valley Valley

Grape: Moscatel 85% / Others 15%

2014 Vintage:

Winemaker: Cecilia Padilla

Vineyard Growth

Soil: Mostly Alluvial and colluvial

Climate: Mediterranean with extended dry deason

Harvest

Date: March and April

Type: 100% hand picked

Yield: 5,000-10,000 Kgs/ha

Aging Process in Tank

Container: Stainless Steel

4 months Duration:

Temperature: 8 - 12°C

Laboratory Analysis

Alcohol: 11,8%vol

Residual Sugar: 9,3 g/l

> Ph: 3,13

Total acidity: 6,6 gr/lt tartaric

Tasting Notes

Food Pairing:

Appearance: Bright, clean

Colour: Bright yellow with green hues

Tropical starters, fruits and deserts

Aroma: Fruty, clean and floral hints

Palate:: Lively, fresh and persistent

Cellaring Potential: Drink now through 2016