



# Signature Wines

## Riverside Blend

600 cases bottled



### HARVEST & BLEND

Handpicked: Chardonnay 60% - Viognier 40%.

### CLIMATE & SOIL

The riverbanks of the Aconcagua provide sandy soil with low fertility and good drainage. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing a mineral character and fruit expression that distinguish this blend.

### PROCESSING

Hand-picked and fermented in French oak barrels, it was then barrel-aged over its fine lees for 6 months. The wine didn't undergo malolactic fermentation in order to keep the acidity and minerality of the blend. After bottling, this wine was aged for at least 3 additional months before release.

### ANALYTICAL DATA

Alcohol:	13.5	% by vol.
Total Acidity:	6.53	g/L (Tartaric)
pH:	3.33	
Residual Sugar:	3.0	g/L

\*analytical data may vary from one lot to another

### Tasting

Fermented in French oak, this wine blends fresh pear and mineral notes from Chardonnay and a dense body and floral aromas from the Viognier.

### Food Pairing Suggestions

Serve between 11 ° to 13° C.

### Press & Awards

Rated 89 at Robert Parker's advocate (vintage 2015)

Bronze Medal at Wines of Chile Awards 2013 (vintage 2012).

Grand Gold Medal at Concours Mondial de Bruxelles - Chile 2012 (vintage 2011).

Bronze Medal at International Wine Challenge 2011 (vintage 2010).

Bronze Medal at Decanter Awards 2011 (vintage 2010).

Silver Medal at Wines of Chile Awards 2010(vintage 2009).