



Late Harvest Torontel 2006

Erasmus Late Harvest is the third vintage of this noble wine produced from Torontel grapes sourced from a traditional, dry farmed, 60 years old vineyard in the Maule Valley. The terroir and microclimate of Caliboro together with the selection in the vineyard, the low yields, the passionate "hand-crafted" care of each bunch deliver a balanced and aromatic sweet wine. Erasmus Late Harvest "Torontel" is the fruit of the friendship and collaboration between Maurizio Castelli, consultant oenologist and Francesco Marone Cinzano, producer.

Production area: Denomination of Origin:
Maule Valley – Chile

Grape Variety: Torontel

Vinification: Selected manual harvest that took place on April 11, 2006. The grapes were subsequently hanged for four months under the roof of our colonial house to dehydrate further. Manual distemming. The alcoholic fermentation took place in French oak barrels followed by several month of maturation in wood. It was bottled on May 5, 2008.

Análisis:

Alcohol	: 16.7 % vol.
PH	: 3.60
Total acidity	: 6.12 g/l(tartaric)
Residual sugar	: 40 g/l

Description:

Color: Golden yellow, brilliant and warm.

Bouquet: Dried fruits, chestnut, sweet almonds, dried figs and a fine cedar note.

Taste: A rigorous, aromatics wine full of character with toasted almond biscuits aftertaste.

Serving suggestions: As an aperitif with liver goose paté, as a dessert with aged cheese or biscuits.

Serving temperature :between 14 y 16°C

