



Late Harvest
TORONTEL 2008

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 balance between natural sweetness and natural acidity that can only be achieved by allowing nature to follow its course. 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 10, 2008. The grapes were subsequently hanged for two months under the roof of our colonial house to dehydrate further. Manual destemming. The alcoholic fermentation took place in French oak barrels followed by several month of maturation in wood. It was bottled on November 22, 2010.

Análisis:	Alcohol	: 12.3 % vol.
	PH	: 3.40
	Total acidity	: 5.84 g/l(tartaric)
	Residual sugar	: 150 g/l

Description:

Color: Golden yellow, brilliant and warm.

Bouquet: Citrus aroma, grapefruit and juicy pear with soft scents of ripe apricot.

Taste: Elegant wine with fragrance of candied orange peels wrapped with a potpourri of rose petals

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

Serving temperature :between 12 y 14°C

