



Late Harvest
TORONTEL 2009

Erasmus Late Harvest is produced from Torontel grapes sourced from a traditional, dry farmed, head pruned 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 March 27, 2009. The grapes were subsequently hanged for two 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 November 22, 2011.*

Análisis:

<i>Alcohol</i>	<i>: 12.1 % vol.</i>
<i>PH</i>	<i>: 3.28</i>
<i>Total acidity</i>	<i>: 6.24 g/l(tartaric)</i>
<i>Residual sugar</i>	<i>: 166 g/l</i>

Description:

Color: *Golden yellow, brilliant and warm.*

Bouquet: *Powerful with citrus aroma, grapefruit and juicy pear. Soft scents of ripe apricot and roses*

Taste: *Elegant wine with fragrance of candied orange peels wrapped with a potpourri of rose petals. Great persistence and refreshing acidity*

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

Serving temperature :*between 12 y 14°C*

