

Quebrada Seca
MAYCAS
DEL **LIMARI**



Quebrada Seca 2014

VARIETY

100% CHARDONNAY.

ORIGIN

LIMARI VALLEY.

CLIMATE

SEMIARID WITH COASTAL INFLUENCES

SOIL

CLAY SANDY LOAM, POOR IN ORGANIC MATTER, WITH ROUND STONES AND CALCAREOUS ELEMENTS AND GOOD PERMEABILITY

AGING

14 MONTHS IN FRENCH BURGUNDIAN BARRELS, 20% NEW BARRELS

ALCOHOL 13,5%

PH 3,23

ACIDITY 6,89 g/L

WINEMAKER'S NOTES

COLOUR: LIGHT YELLOW

AROMA: COMPLEX AND LAYERED, DOMINATED BY MINERALITY LIME AND FLINT

PALATE: IT IS MARKED BY CRISP ACIDS AND REMARKABLE FLINTY MINERALS, SUPPORTING BY PEARS AND LIMES. IT IS ALSO NOTABLE FOR ITS FINELY CRAFTED STRUCTURE AND SALINITY.



CHILE