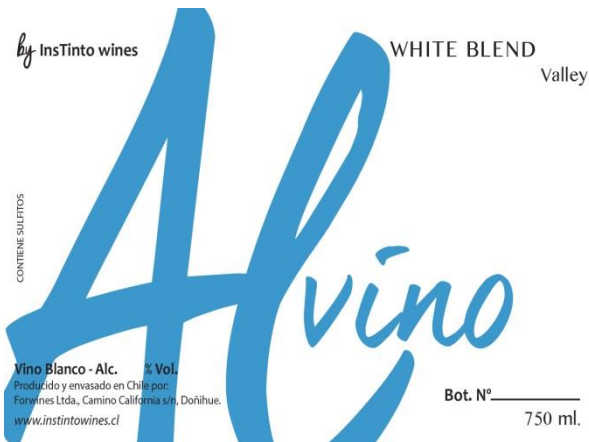


ALVINO

White Blend 2016

Delicate and vibrant blend of green pale color that shows intense aromas of fruit such as white peach, pear and notes of grapefruit. In the palate is fresh, with good acidity and mineral flavors.



TECHNICAL DATA

Grape Varieties:

Riesling (50%) and Chardonnay (50%).

Denomination of Origen:

Leyda – Curico Valley

Yield of vineyard:

9 tons

Winemaking:

The varieties were vinified separately. The Riesling was fermented in stainless steel tank to keep the fruit and freshness. The Chardonnay was fermented and aged in french oak barrels for 10 months. Unfiltered, unfinned, without FML.

Oak aging:

50% aged for 10 months in French oak barrels

Bottling date:

March 2017

Aging Potential:

Can be enjoyed now or cellared for over 4 years

Serving Temperature:

53,6° F (10-12° C)

Cases Production:

100 (1201 bottles)

BASIC ANALYSIS

Alcohol: 13°
Total Acidity: 6,1 g/l (tartaric acid)
Residual Sugar: 2,86 g/l (glucose)

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Winemaker

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