

2012

Tarapacá Late Harvest is a blend of Sauvignon Blanc, Gewürztraminer and Muscatel. 70% of the grapes are sourced from Maipo Valley, contributing to richness on the palate and a long and juicy finish. The rest of the grapes are sourced from other important valleys in Chile, such as Curicó, Leyda and Limarí, which contribute complexity to the blend. Flowery notes from Curicó Valley, saline and refreshing notes from Leyda Valley, and finally, grapes from Limarí that allow for achieving an intense and balanced wine. We invite you to enjoy it in good company, together with desserts made with tropical fruit or berries.

2013

The 2013 Tarapacá Late Harvest is a blend of Sauvignon Blanc, Gewürztraminer and Vignier. 94% of the grapes originate from our vineyard in Isla de Maipo, which contributes richness on the palate and a long and juicy finish. The Sauvignon Blanc provides fresh peach notes, while the Gewürztraminer lends caramel, honey, and sun-dried peach notes. The remaining 6% is composed of Vignier from Cachapoal, a warm area that contributes floral notes which add complexity and balance the blend. Ideal for enjoying with good friends, and for accompanying tropical fruit and berry desserts.

2014

Tarapacá Late Harvest is a blend of Sauvignon Blanc and Gewürztraminer. The Sauvignon Blanc provides fresh peach notes, while the Gewürztraminer lends caramel, honey and sun-dried peach notes. It is a complex and balanced wine, with a juicy and long finish. Ideal for enjoying with good friends, together with tropical fruit and berry desserts.



50 cl - 12% vol

50 cl - 12.5% vol

50 cl - 13% vol

50 cl - 13.5% vol

50 cl - 14% vol

50 cl - 14.5% vol

50 cl - 15% vol

Medidas (ancho x alto) 42 x 120 mm.

Papel Fasson Cuvee Martelé Marfil

Barniz Acuoso Mate

Impresión y Pegado Flexografía / Autoadhesivo

Colores



Negro