

2013

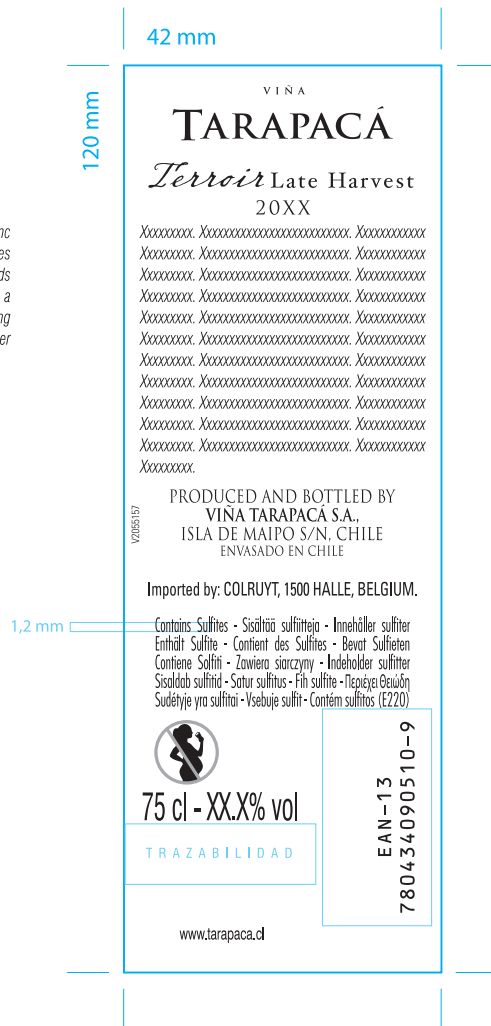
The 2013 Tarapacá Late Harvest is a blend of Sauvignon Blanc, Gewürztraminer and Viognier. 94% of the grapes originate from our vineyard in Isla de Maipo, which contributes richness on the palate and a long and juicy finish. The Sauvignon Blanc provides fresh peach notes, while the Gewürztraminer lends caramel, honey, and sun-dried peach notes. The remaining 6% is composed of Viognier 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.

2015 2016

Tarapacá Late Harvest is a blend elaborated from our finest grapes, contributing fresh peach notes with undertones of caramel, honey and sun-dried peaches. 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. Serve at a temperature between 6°C and 8°C.



75 cl - 12.5% vol
75 cl - 13% vol
75 cl - 13.5% vol
75 cl - 14% vol
75 cl - 14.5% vol
75 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