



Mito

TASTING NOTES

COLOR: pale yellow

AROMA: of great fruit intensity, it offers citric and mineral notes with touches of Viognier's exotic and tropical fruits, accompanied by soft vanilla hints

FLAVOR: fresh and elegant, its acidity is very pleasant and inviting, and its tannins are powerful and sweet

PAIRING SUGGESTION: oily fish and sautéed seafood with sauces

AGING POTENTIAL: eight years

SERVING TEMPERATURE: 12 - 15° C

DESCRIPTION

APPELLATION: Casablanca Valley

VARIETIES: Chardonnay - Viognier

HARVEST: 2018

VINEYARDS

SOILS: granitic in the plains and clayey in the slopes

CLIMATE: greatly influenced by the cold Pacific Ocean

HARVEST: manual harvesting in mid-March

VINIFICATION

FERMENTATION: in stainless steel tanks between 14 and 16° C during approximately 20 days

AGING: an average of 12 months in French oak barrels

ANÁLISIS

Alcohol %:	13
pH:	3,3
Azúcar:	3
Acidez total:	7,16

