



Product code: 4768

Indomita, Nostros Late Harvest, Bio Bio, Chile, 2022



Producer Profile

The dynamic winemaking team at Indómita skillfully craft wines from their vineyards in two of Chile's very best regions.

The cooler climate Casablanca is great for Sauvignon Blanc, Chardonnay and Pinot Noir while the warmer Maipo Valley offers classic Cabernet Sauvignon and Carménère. Indómita produce superb, expressive wines that are both beautiful and stunning value for money.

Viticulture

100 % hand harvested Gewürztraminer and Sauvignon Blanc grapes from vineyards located in the Casablanca Valley that are grown for the Reserva wines.

Winemaking

Harvest is carried out by hand followed immediately by a direct pressing without destemming. A static settling with pectolytic enzymes for 96 hours then fermentation with selected yeasts for a minimum of 30 days.

Tasting Note

A truly scrumptious and mouthwatering dessert wine. Yellow golden almost honey in colour. White peach, white tea leaves and lychee fill the nose. In the mouth it is fruity, juicy and has plenty of refreshing acidity that balances the sweetness beautifully.

Food Matching

Like most sweet wines this is suitable as an aperitif, with fruit and fruit based desserts.

Technical Details

Varieties:

Gewürztraminer 50%
Sauvignon Blanc 50%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 18

Oak Ageing

Time: 6 Months

Type: French 225 Litres

% wine oaked: 20

% new oak: 10