



# Indomita, Nostros Late Harvest, Casablanca, Chile, 2022

## Producer Profile

Viña Indómita occupies a truly spectacular location, between Santiago and Valparaíso in the heart of Casablanca, with an imposing house and hillside sign that wouldn't look out of place in Hollywood, yet belies a dynamic winemaking team and one of the most exciting winemaking projects in Chile.

Their 100 hectares of vineyards across Casablanca and Maipo, take full advantage of the regions climatic differences, with a focus on Chardonnay, Sauvignon Blanc and Pinot Noir in the cooler Casablanca Valley, whilst Cabernet Sauvignon and Carménère are the main varieties cultivated in the warmer Maipo region. Environmental sustainability and social responsibility are taken seriously, with measures to minimise waste water and energy consumption, alongside ventures to create local employment across both winemaking and wine tourism.

## Viticulture

A 50/50 blend of Gewürztraminer and Sauvignon Blanc grapes from Indómita's vineyards in the Casablanca Valley (and from which their Reserva-level dry wines are made) are hand harvested to create this unique sweet wine.

## Winemaking

Upon arrival at the winery, grapes are immediately pressed without destemming, followed by astatic settling for 96 hours. Fermentation starts with the use of selected yeasts and usually takes 30 days, resulting in a delicately sweet wine with approx 85g/l residual sugar.

## Tasting Note

A beautifully golden colour, reminiscent of honey characterises this delicately sweet wine. Aromas of white peach, white tea leaves and lychee fill the nose, whilst the palate is clean, bright with a candied lemon peel acidity giving elegance.

## Food Matching

Beautiful chilled as an aperitif, or serve with mature cheese, blue, brie, camembert and Roquefort, but also with fruit based desserts.



Product code: 4768

### Technical Details

#### Varieties:

Gewürztraminer 50%

Sauvignon Blanc 50%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 18 x 50cl

#### Oak Ageing

**Time:** 6 Months

**Type:** French 225 Litres

**% wine oaked:** 20

**% new oak:** 10

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