



**VALLE DE
TINTOS**

LATE HARVEST

2024 | *White Wine*

VARIETALS

100% Sauvignon Blanc.

AGING

Stainless steel tank.

PAIRINGS

Blue Cheese, Triple Cream Brie or Camembert, Match sweetness and highlight fruit/tropical notes, Cheesecake with Apricot Glaze, Foie Gras, Glazed Pork Belly or Duck à l'Orange.

SERVING TEMPERATURE

45 °F

VINEYARD

San Vicente.



TASTING NOTES



Inviting deep straw colour, this late harvest wine.



Features rich and complex aromatics of citrus pie, ripe pear, honey, apricot, and notes of candied citrus and orange blossom aromas.



Sweet on the palate with a refreshing acidity. This is a full-bodied, dense, and unctuous wine with a strong initial attack. Dominant notes of candied citrus, lemon cream, and honey are complemented by subtle hints of pear and apricot. Well-balanced with a long, persistent finish.

WINEMAKER

Nicole Martain.

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