CoPa Torontel, Valle de Itata 2021

CCO0012021

CoPa

— Rio Itata, Chile

Torontel is an expressive white grape variety that has been in Chile since the 18th century. It is a natural hybrid of Moscatel and País.

Production

From a tiny, half hectare vineyard located in Alto Magdalena, Itata Valley. The vines are dry farmed on a 45 degree slope on the hills of the Coastal Range of Itata, 28km from the Pacific Ocean. Grapes were hand harvested and whole bunch pressed, the juice was slowly fermented in stainless steel tank where it spent 12 months. The wine was aged in bottle for 5 months before release.

Tasting note

Pale golden colour. Expressive aromas of pear, apple, honey dew melon with light floral and herbal notes. A structured and elegant palate with flavours of pear and herbs with citrus notes, medium acidity that gives freshness and a long finish.

Food Match

Thai green curry, goat's cheese and walnut salad, and roast chicken dishes.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Valle De Itata

Winemaker:
Rodrigo Concha

Grape Varieties:
Torontel 100%

Suitable for:
Vegan

Bottle Barcode:
0659525113575