

MATURANA WINERY

UNIQUE CHILEAN WINES

NARANJO



TASTING NOTES

It has a bright color with notes of orange peel, grapefruit, dried peaches and apricots, which make it a soft wine with a persistent texture with a pleasant freshness, elegant acidity and a long finish.

GRAPES VARIETIES: 100% Torontel

ORIGIN: Maule Valley, Loncomilla, Chile

AGING: 100% aged in concrete eggs for 9 months.

BASIC ANALYSIS

TOTAL ACIDITY: 2.79 g / lt

PH: 3,76

SUGAR RESIDUAL: 2.71 g / ltt

ALCOHOL: 13,5°

SUGGESTION

STORAGE RECOMMENDATIONS: In a cool and dry place, not more than 15°C and safe from light sources.

SERVING TEMPERATURE: 11°C to 12°C.

DECANTATION: Not required.

PAIRING: Ideal to eat dishes with steamed choritos, fresh hedgehogs, beef gizzards and pork roll.

WINEMARKER: Jose Ignacio Maturana



AWARDS

- *James Suckling 91 Puntos
- *Tim Atkin 91 Puntos
- *Descorchados 95 Puntos
- *Descorchados Vino Revelación.