

# ANTAKARI



## Viognier Reserva

Varietal Composition:	100% Viognier
Closure:	Only screwcap
Bottle:	750ml, Bordeaux bottle
Origin:	D. O. Valle de Elqui
Antakari meaning:	<b>Antakari</b> , which in the ancient Quechua language means “Big Copper Man”, is named after an important 15th century trade route – Ruta Anta Kari – which starts at our Vicuña vineyards and connects with important gold mining centers of Rio Hurtado and Andacollo. The “Antakari” vineyards are located on the edge of the Atacama Desert, where clear skies and pure sunlight ripen and intensify the fruit of our wines.
Harvest method:	100% handpicked into small bins of 15 kg.
Vinification:	Grapes are hand-harvested from our mid-valley vineyards at an altitude of 515m (1570 ft.). Fermentation in stainless steel tanks. No malolactic fermentation. Aging on the fine lees before finishing and bottling.
Tasting Notes:	Antakari Viognier has a nice golden color, delicate floral and tropical fruit aromas, well-balanced medium body, good complexity and elegant finish.
Serving temperature:	10° C (50°F).
Pairing:	fish, white meats.
Alcohol Content:	13% by vol.