



# KORTAWINES

VINEYARDS & WINERY

Line:  
**IRUNE**  
Iruné



**Origin** : Central Valley

**Composition** : Viognier 51%  
Riesling 29%

**Harvest:**

Hand-picked grapes in 400-kg bins approx. Harvest period: March and April 2017.

**Vinification:**

Each variety was pressed directly using a pneumatic press; separate decantation phases at 8°C for 48 hours.

Fermentation at 50 NTU for Sauvignon Blanc and Riesling, and 180- 200 NTU for Viognier. Fermentation lots per variety at 13–15 °C for a 22-day period approximately.

Blend preparation using adequate proportions based on tasting. Level of residual sugar and acidity slightly adjusted for proper balance. Protein and tartaric stabilization.

Diatomaceous earth and cellulose plates filtration. Bottling with 0.45 micron microspore.

**Tasting Notes**

Light yellow with greenish hues. Delicate and intense on the nose with white fruits aromas like peaches, and light touches of cherimoya. Good complement to Viognier's fruitiness and the freshness of Sauvignon Blanc and Riesling. Smooth and elegant balance on the palate with good acidity and subtle sweetness for a lingering aftertaste.

Longitudinal Sur km. 192  
Curicó • Chile  
[www.korta.cl](http://www.korta.cl)

