No es Pituko Moscatel 2023

Tech Specs

Type: White Still Wine

Ingredients: 100% Moscatel de Alejandria

Organic? Yes
Vegan? Yes
Sustainable? Yes
ABV: 13.5%
Sizes Available: 750ml

A closer look...

Soil: Alluvial in origin. Clay loam soil with the

presence of stones at 80 cm depth. Ungrafted, selected clones from pre-

phylloxera French rootstock.

Climate: The Mediterranean climate features a

long, dry summer season with intense sunlight. It is characterized by a marked Diurnal Temperature Range (DTR), which is the difference between day and night temperatures. This DTR is crucial for the development of flavors. The region receives an average annual rainfall of 600mm, primarily during the winter months,

mostly between June and August.

Farming Methods: Manual harvest

Fermentation Methods: Fermentation with natural yeast in

stainless steel tanks for 25 days, with gentle pump-overs to enhance aromas and colors, followed by natural malolactic

fermentation.

Winemaker: Roberto Echeverria

Elevage: Stored in stainless steel, with its own less.

Fining/Filtration: No No Residual Sugars: 3.1 g/L
Acidity: 4.8 g/L

All about this bottle

Active in Chilean agriculture, grape growing, and winemaking since 1740, the Echeverria family established their current vineyards and winery in 1923 on the outskirts of Molina, a town in the Curicó Valley. Here, they grow grapes from French pre-phylloxera rootstocks on their 80-hectare vineyards. Originally established to produce bulk wines, the winery converted to producing quality wines for export in 1990. In the following years, Echeverria emerged as one of the few boutique wineries from Chile and became the first family winery from Chile to sell wine to Harrods in London. The winery's No Es Pituko line features their additive-free wines. These wines are wild-fermented with no additives, including no added sulfites, and are bottled unfiltered and unfined. This natural wine has a pale yellow, slightly cloudy appearance due to being unfiltered. On the nose, it presents strong floral aromas of jasmine and orange blossom. The palate offers citrus notes of lime and grapefruit, with a rich texture and refreshing finish.



