



Ayllu



Wines from high altitude vineyards

Atacama Desert

Toconao · Chile

White Blend 2020

VARIETIES

Moscatel de Alejandría 56%, Chardonnay 28%, Sauvignon Gris 8%, Moscatel Rosada 8%.

ORIGIN

Toconao, Chile.

TERROIR

The Ayllu wines are made by Lickan Antay right in the middle of the world's driest desert. Our vineyards are situated next to the Salar de Atacama salt flat, at the heart of the Pacific Ring of Fire. This is therefore a place with ancient, sandy soils that are rich in minerals and volcanic rocks. All of these factors are faithfully reflected in the sensory profile of our wines ("they taste of the desert").

The sun beats down on this area 360 days a year but the nights are cool and fresh and this enables the grapes to ripen slowly and in a controlled manner.

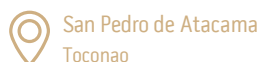
HARVEST

The clusters are hand-harvested at night by the light of the full moon or in the dim light of early morning. This ensures that the grapes are cold (10°C-15°C) when they arrive at the winery, in the perfect condition for vinification. In general, the white grapes are harvested in January and the red ones in February.

TASTING NOTES

- Color: Intense yellow.
- Nose: Honey, white peach, banana, and white flowers.
- Palate: Medium acidity, low bitterness, soft minerality, and silky.

Serving temperature: 10°C.



San Pedro de Atacama
Toconao



Moon night
harvest



360 days of sun