



# TRISQUEL

*Series*

INNOVATIVE AND UNIQUE WINES FROM THE CURICÓ VALLEY.

FROM THE ANDES MOUNTAINS TO THE PACIFIC OCEAN. AN EXTREME ENO-  
AGRONOMIST PROJECT CONVERTING THE “TRANSECT AXIS” OF THE CURICÓ  
VALLEY, FROM EAST TO WEST, TO PRODUCE UNIQUE AND EXCLUSIVE WINES,  
WITH THE NEW CLIMATE DIVERSITY AT THE CURICÓ VALLEY.



## ORIGIN:

The grapes come from our own vineyards, at *La Reserva* estate, located in Río Claro area in the Curicó valley.

## WINEMAKING:

The grapes were vinified in ovoid casks, only the juices were used. The idea is to showcase the characteristics of this variety in the purest way possible.

## TASTING NOTES:

A singular Semillón, with green hues and yellow touches, reminiscent of the best examples of the variety; wines that combine powerful structure and delicate fruit with hints of quince, pears and figs.

## FOOD PAIRING:

Ideal for pairing seafood and fish dishes.

## TECHNICAL INFORMATION:

|                |                 |
|----------------|-----------------|
| APPELLATION    | : Curicó Valley |
| VARIETIES      | : 100% Semillón |
| ALCOHOL        | : 14%           |
| TOTAL ACIDITY  | : 6,5 g/l       |
| RESIDUAL SUGAR | : 2 g/l         |
| PH             | : 3.2           |

## IDEAL TEMP.:

10 a 12° C

# ARESTI

— PASION FAMILIAR —

## SEMILLÓN ORIGEN



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