



Wines from high  
altitude vineyards

Atacama Desert

Toconao · Chile



## Moscatel de Alejandría 2020

### VARIETIES

Moscatel de Alejandría 100%.

### 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: Golden yellow.
- Nose: Fresh and delicate notes of peach, honey and white flowers like jasmin.
- Palate: Sweet but refreshing with a rich acidity and a soft mineral finish.

Serving temperature: 8°C.