

BRISAS 2025

Wine Of Chile

ORANGE



Analyzes

Alcohol: 12,2%
 pH 3,60
 Total Acidity: 3,150 g/L
 Residual Sugar: 1,9 g/L

History of this wine

Brisas started with the image of the landscape of this vineyard. We find this viticultural landscape to be one of the finest in Chile and yet one of the least well known. That is why we tried to emulate this landscape in our label.

As we started to know all the different small grape producers, we realized how complex this terroir is because of its very variable exposure and the dramatic changes it produced on the wines. We chose to embrace this variability and developed a solid relation with a producer that precisely had most of the exposure in one vineyard.

Amongst the varieties planted in Itata we can find a lot of old vines of Muscat d'Alexandrie. This old Greek variety has been widely planted here giving very refined aromatics thanks to its cool pacific influence. We also harvest this grape early when it is at its finest aromatic peak.

The Muscat d'Alexandrie grape was traditionally fermented with skins in Itata for centuries. The investment in a big press that was able to press fresh grapes was extremely expensive. Thus most of the producers here have developed a skin contact fermentation process for this grape and it has become a local traditional way of making this wine.

Winemaking and ageing

Hand picked in wooden cases, the grapes are transported by night to our winery in bins. The next morning early they are destemmed -but not crushed- and are pumped to our stainless steel tanks. Once in tanks we pump over the juice twice a day for a short time of 10 min.

The fermentation takes on naturally and spontaneously after 2-3 days and undergoes the same pumping over regime but with aeration for the length of the fermentation, which is usually of 20 days.

The wine is left in skin contact for a total duration of 30 to 35 days. Once pressed we continue the lee stirring for at least 4 months until we let it settle. Unfiltered we keep the lees as an extra protection for the ageing of this wine in bottles.

Soil and climate

This 100% Muscat d'Alexandrie vineyard is located in the coastal mountain range. 30 km away from the sea, the soil is granitic, very rich in iron giving it a reddish intense colour. The vines are horse ploughed twice a year in early spring. Rainfall in this area is close to 600 mm per year.

Vineyards Location

Guarilhue Alto - Itata Valley
 Vineyards Location I Between mountains
 (Coast I between Cordilleras I Andes)

Tasting Notes

Intense aromatics of Jazmin and dried apricots, with hints of melon and pomegranate. ON the palate the wine is large and supple, with a good middle palate and length based on a fruity back-end.

