The grapes are harvested from old bush vines of the local variety: Airén. After hand harvesting, the must undergoes cold fermentation in stainless steel tanks for 6-8 weeks.

Grape varieties  Airén
Altitude  750m ASL
Soil  Clay and limestone
Alcohol  12.5%

Tasting notes
Delightfully light and crisp, the Ercavio Blanco has zesty grapefruit and citrus aromas. The wine is surprisingly complex with flavors of Granny Smith apples, pears, grass, and wildflowers with a tonic finish.