



Sustainable wines from Chile

#### VINEYARD

---

**D.O:** Colchagua Valley

**Climate:** Mediterranean climate, with significant temperature differences between day and night and clearly defined seasons.

**Soil:** The soil is limey-clay in texture.

**Harvest:** The grapes were hand-harvested and selected from the last weeks of march onwards.

#### WINEMAKING

---

**Winemaker:** Santiago Margozzini

**Fermentation:** The clusters were destemmed and subject to a short cold maceration (24 hours) to extract the maximum aromatic precursors. The grapes were inoculated with selected yeasts and fermented at between 14°C and 28°C.

**Ageing:** 70% of the final blend spent 5 months in contact with oak.

#### Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.97 g/l
<i>Total acidity</i>	: 4.84 g/l
<i>pH</i>	: 3.55

#### TASTING NOTES

---

**Colour:** Brilliant ruby-red colour.

**Aromas:** Intense black fruit aromas such as currants and ripe plums, along with subtle hints of spicy notes.

**Palate:** Of a medium body with a wrap-around and soft texture on the palate. Pleasant and fruity flavors that stay in the mouth together with soft touches of vanilla.

#### SERVING SUGGESTION

---

It pairs well with some types of semi-ripe cheeses, as well as leaner white meats and some fish.