

CANTO SUR*

* TASTING NOTES

Brilliant red with violet notes. It presents a complex nose, with red fruits, black pepper and And dried herbs. The wine is juicy on the palate with firm tannins with a granular texture.

Enjoy with pastas with meat sauce, paellas, rabbit stew with couscous, bean stew and mature cheeses.

Aging potential: 4 to 6 years.

The perfect temperature for serving is 14-16°C

* DESCRIPTION

Vintage : 2020
Valley : Maule
Blend : 50% Carménère, 25% Carignan, 25% País.

* VINEYARDS

Land : Mingre, dry costal area of Maule Valley, 45 kms from Pacific Ocean, 193 MASL.
Soil : Red granite with high iron oxidation and high amount of minerals such as quartz. Excellent hydric reserve due to its clay content, which allows an unirrigated regimen.
Yield : 8.000 a 9.000 kg/ha
Harvest : Handpicked with cluster selection. Carignan during the third week of march, País last week of march and Carménère second week of april.

* VINIFICATION

Fermentation : In old cement tanks at 24–26°C, with 30% of the total with whole clusters. The wine fermented with native yeasts for 14 days.
Maceration Post Fermentative : 5 days.
Aging : 6 months in concret tanks.

* TECHNICAL DATA

Alcohol	: 13,5°	Residual Sugar	: 2,4
Ph	: 3,7	Total Acidity	: 4,9

