



TASTING NOTES

Bright and intense ruby color with purple trim. It presents nice black fruit aromas like black currant and mineral character. It presents soft and elegant tannins. A wine with good acidity which makes it very long and juicy. Enjoy with all kind of red meats, baked, grilled or with sauces.

Aging potential: 10 or more years. It is better, if it is served at 16-18°C, 2 hours wine oxygenation before serving is also recommended.

DESCRIPTION

VINTAGE : 2020
 VALLEY : Maule
 BLEND : 100% Carignan

VIÑEDO

LAND : Cauquenes sur, dry coastal área, Curimaqui.
 BLOCK : 2
 SOIL : Ancient soils composed of granitic rocks with a high degree of decomposition, medium clay content.
 YIELD : 7000 kg/ha.
 HARVEST : Handpicked in boxes of 12 kg the second week of March.

VINIFICACIÓN

COLD MACERATION : 48 hours at 10oC.
 FERMENTATION : Concret tanks between 24–28oC, for 14 days with native yeast.
 POST ALCOHOLIC MACERATION : 5 days.
 AGING : In foudre for 12 months and 1 year in bottle.

TECHNICAL DATA

ALCOHOL	14,0º	RESIDUAL SUGAR	2,6
pH	3,6	TOTAL ACIDITY	5,3