

CANTO SUR*

* TASTING NOTES

Brilliant red with violet notes. It presents a complex nose, with red fruits, black pepper 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.

Service Temperature: 14–16°C.

* DESCRIPCIÓN

Vintage : 2023

Valley : Maule

Blend : 50% Carménère, 25% Carignan, 25% País.

* VINEYARD

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 fourth week of march, País third week of april and Carménère second week of april.

* VINIFICACIÓN

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.

* ANÁLISIS QUÍMICO

Alcohol : 13°

pH : 3,57

Residual Sugar : 2,89

Total Acidity : 5,02

