

VINEYARD

MAIPO COSTA VALLEY, AN IDEAL LOCATION WHERE WARM SUMMERS EXPRESS AT THEIR BEST. A SUNNY AND WARM VALLEY WITH COOL BREEZE AND COLD NIGHTS. THE GRAPES FOR THIS WINE ARE SOURCED FROM TWO LOTS IN LONGOVILO, ONE ON FLAT GROUND, AND THE OTHER ON A HILLSIDE. GRANITE TO CLAY SOIL WITH LITTLE ORGANIC MATTER.

HARVEST

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VINIFICATION

CLASSIC FERMENTATION AT 28-29°C WITH REGULAR PUMPING OVER AND DELESTAGE BASED ON TASTING. POST FERMENTATIVE MACERATION FOR 1 TO 7 DAYS.

AGING

10 - 12 MONTHS IN BARRELS.

FINING

NONE.

TASTING NOTES

APPEALING DEEP GARNET COLOR. A WINE BRIMMING WITH RIPE RED FRUIT, STEWED FRUIT, SPICES AND SMOKE. PERFECT CONCENTRATION, FIRM AND LIVELY TANNINS PROMPTING A BALANCED, SMOOTH SENSATION ON THE PALATE THAT MAKES THIS WINE IDEAL TO SERVE WITH A NUMBER OF RECIPES DUE TO ITS GREAT VERSATILITY. NICE, OAK-FILLED PERSISTENT FINISH. A GREAT CHOICE TO SERVE ON SOCIAL GATHERINGS, DINNER PARTIES, TO SHARE WITH FRIENDS AND SPARK NICE CONVERSATIONS. A GASTRONOMIC WINE THAT PAIRS WELL WITH PASTA, CHEESES, RISOTTOS, STEWS, GRILLED BEEF, STEAKS, LAMB, RAVIOLI, ARAB AND ASIAN CUISINE, ETC.

ANALISYS

ALCOHOL	14,2%
ACIDITY	5,51 G/L
PH	3,61
RESIDUAL SUGAR	3,07 G/L

