



CLIMATE

Warm temperate climate with a Mediterranean rainfall pattern, characterized by significant temperature variations between day and night. Annual precipitation averages 650 mm, concentrated during the winter months.

VITICULTURE

Vineyard Age: 15 years
Training System: Trellis
Yield: 8 Toneladas / Ha
Harvest Type: Manual harvest in the second half of April.
Location: Rancagua - Pelequén.

VINIFICATION

Fermentation: Initiated by selected yeasts. Fermentation takes place at controlled temperatures between 25 - 28°C.
Extraction: Traditional pump-overs, respecting the inherent characteristics of the fruit.
Maceration: Cold pre-fermentation maceration for 5 days at 7°C.
Complete Malolactic Fermentation.

TASTING NOTE

Visual: Intense ruby red color.
Nose: Aromas of black fruits and spices, blended with toasty notes.
Mouth: Well-structured palate, with firm tannins and a persistent finish.
pairing: Spicy pastas, pork dishes, and pâtés.
Service T°: 17 - 18°C



10 MONTHS IN
FRENCH AND
AMERICAN OAK
BARRELS

RESIDUAL SUGAR	<3,5 g/L
ALCOHOL	14,0%



Tim Atkin MW
2021



Descorchados
2021



Descorchados
2022



Mesa de cata
La CAV 2023



Descorchados
2023



James Suckling
2023



The Drinks Business
2023