



PUNTÍ FERRER
FINE WINES CHILE

CONFORME

CARMENERE

PREMIUM D.O. VALLE DE CACHAPOAL



CLIMATE

Mild warm climate with a Mediterranean rainfall pattern, characterized by significant temperature variations between day and night. Annual precipitation averages 600mm, concentrated during the winter months.

VITICULTURE

Vineyard Age: 30 years

Training System: Trellis

Yield: 6 Tons/Ha

Harvest Type: Manual harvest with a second selection of grapes. Last week of March.

Location: Pelequén.

VINIFICATION

Fermentation: Initiated by selected yeast.

Fermentation takes place at controlled temperatures between 25 - 28°C.

Extraction: Traditional pumpovers, respecting the unique characteristics of the fruit.

Maceration: Post-fermentation maceration for 5 days. Complete Malolactic Fermentation.

TASTING NOTES

Visual: Intense and deep burgundy red color, with abundant tears.

Nose: Elegant notes of spices, black pepper, red bell pepper, coffee beans, and subtle vanilla notes due to aging in French oak barrels.

Palate: Juicy, round, and expansive, with a long flow and volume, smooth and harmonious round tannins.

Pairing: Red meats, mature cheeses, pasta.

Service T°: 17 - 18°C



14 MONTHS IN
FRENCH AND
AMERICAN OAK
BARRELS

RESIDUAL
SUGAR <3,5 g/L

ALCOHOL 14,0%



The Drinks Business
2023



Joaquín Hidalgo
2023



Descorchados
2023



Mesa de cata
La CAV 2024