



CLIMATE

Warm moderate climate with a Mediterranean-type rainfall regime, marked by large thermal amplitudes between day and night. Annual rainfall averages 600 mm, concentrated during the winter months.

VITICULTURE

Vineyard age: 10 years

Conduction system: Trellis

Yield: 12 Tons / Ha

Harvest type: Mechanical harvest in the second half of April.

Location: Rancagua

VINIFICATION

Fermentation: Initiated by selected yeasts.

Fermentation is carried out at controlled temperatures between 25 - 28°C.

Extraction: Traditional pumping respecting the characteristics of the fruit.

TASTING NOTE

Visual: Deep red color with violet hues.

Nose: On the nose it has black fruit aromas with hints of pepper and spice.

Palate: Smooth, medium-bodied and well-balanced.

Food Pairing: Risotto, paella, mature cheeses, lightly seasoned red meats.

Service T°: 17 - 18°C



AGING: STAINLESS
STEEL TANKS

RESIDUAL SUGAR <3,5 g/L

ALCOHOL 13,5%