



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 March.

Location: Rosario – Rengo.

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: Intense red color, bright with pinkish reflections.

Nose: Very fruity nose, with hints of blueberry and cassis.

Palate: Pleasant and lively entry, light-bodied with soft tannins at the end of the mouth.

Food pairing: Soft cheeses, pasta, white meats.

Serving temperature: 17 - 18°C



AGING: STAINLESS
STEEL TANKS

RESIDUAL SUGAR <3,5 g/L

ALCOHOL 13,5%