

TASTING NOTES

Color : Attractive intense garnet red.

Nose : Heaps of black fruits with hints of black currant

and black pepper.

Palate : In the mouth, the medium structure and tannic

ripeness of this gentle wine bestow adelicate consistency and harmonious complexity.

VINEYARDS, VINIFICATION AND PRODUCTION

Variety : 100% Carmenere.

Vineyards : Fundo San Gabriel, San Javier.

Denomination of origin : Valle del Maule.

Training System : In Trellis.

Variety of Soils : Sandy Loam Texture.

Vineyards age : 10 to 30 years.
Yield : 8 -9 tons / ha.
Date of Harvest : Ending April
Harvest : Handpicked

LOGISTIC INFORMATION

Bottle capacity : 750 ml.

Bottles per case : 12

Gross weight per case : 15,9

ANLYSIS

Alcohol : 12,8% pH : 3,7 Total acidity : 4,5 gr / lt

DESCRIPTION

Intense species, accompanied by a soft green paprika which is typical of this variety. A wine of average body, with great wealth, that is to say it delivers a lot of combined flavors, leaves velvet sensation.

