





"Intense and deep dark purple colour with herby aromas of ripe red fruit, this low intervention natural wine has soft tannins and medium body. It is fresh and fruity, with flavors of blueberry, plum and blackcurrant. We recommend drinking this wine slightly chilled."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile

Curicó Valley Entre Cordilleras Areas

GRAPE VARIETY:

60% Cabernet Sauvignon – 30% Merlot – 10% Mourvèdre

HARVEST:

Cabernet Sauvignon: April 07th, 2022

Merlot: March 22nd, 2022 Mourvèdre: April 17th, 2022

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:

V Vegetarian

V ∨egar

- Manual harvest in boxes of 18 Kg, transported immediately to the winery.
- Destemmed and cold macerated 4 days.
- Fermentation with natural yeast in stainless steel tanks between 23 and 27
 C for 12-15 days.
- Soft pump over during fermentation to promote aromas and color.
- Natural malolactic fermentation.
- No stabilization process, no filtration.
- No added sulfites

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol: 13.5 % by vol.

Total Acidity: 5.1 grams per liter (Tart.)
Residual Sugar: 3.3 grams per liter

pH: 3.6

SERVING To:

Serve chilled or room temperature (18 – 20°)



CELLARING ABILITY:

At least 2 years

Sustainable Winery ISO 9001- HACCP

KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant - Fresh- Rich