



CHARACTERISTICS

Origin:	Central Valley.
Soils:	Clay-sandy-loam soils of alluvial origin with medium deepness. Presence of alluvial stones, organic matter and good drainage.
Climate:	Mediterranean, with four distinct seasons. The temperature difference between day and night can reach up to 18°C, which favors development of phenolic compounds.
Yields:	10,5 tons / ha.

VINIFICATION

Before fermentation the grapes underwent maceration for 5 days at 10°C. Fermentation took place with selected yeasts in stainless steel tanks at 26°-28°C during 7-9 days, with soft pumpovers for gentle extraction of phenolic compounds from the skin of the berries. Daily tastings are done to evaluate the evolution of the alcoholic fermentation. Afterwards, a post-fermentative maceration is done during 10-15 days more.

Aging: 60% of the wine was racked to first-, second-, and third-use french and American oak barrels and aged during 8 to 10 months. The remaining 40% was left unoaked to preserve the wine's fruity character. The final blend was made in stainless steel tanks and softly clarified. It was later bottled and aged in our humidity-controlled cellars for three months prior to release.

TASTING NOTES

Colour: Deep and intense red plum colour.

Aroma: The wine has an exquisite and intense nose, with predominant red and black fruit aromas (strawberries, blackberries and plums), together with delicate notes of cinnamon, moka, and tobacco.

Flavour: On the palate it is well balanced and shows a medium body. It has delicious fruit flavour characteristics, mature silky tannins; and a persistent pleasant after taste.

Potential de Guarda : 5 years. Serving temperature: 16-18 °C.

PAIRING SUGGESTIONS

Enjoy with barbecue red meats, such as lamb, wild boar, beef and pork; hard cheeses, smoked ham, beef empanadas, pastas like lasagnas.