



Denomination of origin

Origin	Isla de Maipo, Santa Cruz and Penciahue vineyards (Central valley).
Vintage	2021
Variety composition	85% Carmenère and 15% Cabernet Sauvignon
Yield	Between 16 and 18 tons per hectare
Harvest date	Second half of april

Winemaking

When the grapes reached the winery, they were destemmed and crushed. Then the alcoholic fermentation took place in stainless steel tanks for a period of 7 days at temperatures of between 26°C and 28°C. During the fermentation, daily pump-overs were used to gently extract colour and tannins, becoming less frequent as the fermentation advanced.

Aging

Finally, the wine was aged in contact with French and American oak for 2-3 months.

Tasting notes

Color	Ruby with violet hues.
Nose	Upfront aromas of red fruit intermingled with ripe black fruit, along with spicy notes and hints of toast.
Mouth	The wine is medium-bodied with very smooth tannins.

Pairing

Ideal with red meats, lamb, game, duck and cheese.

Service temperature

16 – 18° C

Chemical analysis

Alcohol	13°
pH	3,78
Total acidity	3,06 g/L
Residual sugar	5,10 g/L