



Denomination of Origin

Origin	Molina vineyards. VII region, Chile (Central Valley).
Vintage	2021
Varietal composition	90% Carmenère and 10% Syrah
Yield	20 tons per hectare
Harvest date	End of april

Winemaking	When the grapes reach the cellar (15°C) they are inoculated with selected yeasts. The fermentation takes place at controlled temperatures, under 28°C. These are pumped over 2-3 times/day in order to obtain a wine with a good color that keeps the full fruity quality of the grape. Before the alcoholic fermentation is finished, the wine is separated in order to finish the fermentation without any skins. All the vinification process pursue making wines with a high fruit intensity and soft to drink.
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Aging	Once fermentation is complete, the wine remains in contact with oak for 3 months.
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Tasting notes

Color	Intense purple color with blue hints.
Nose	Excellent blend between fresh and mature fruit; with blackberry and blackcurrant aromas, with spicy notes assembled with tobacco and vainilla notes.
Mouth	Rounded taste with balanced acidity and silky tannins.

Pairing	Chinesse, mexican and Thai food. Pork, duck, game birds and cheeses.
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Serving temperature	15 – 17° C
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Chemical analysis

Alcohol	12,9%
pH	3,71
Total acidity	4,82 g/L
Residual sugar	12,69 g/L