



## Signature Wines Full Bodied Blend

1200 cases bottled



### HARVEST & BLEND

Handpicked

**Cabernet Sauvignon 50% - Petit Verdot 35% and Carmenère 15%**

### CLIMATE & SOIL

High altitude vine cultivation (870 m a.s.l.) allows for progressive and gentle grape ripening. The warm days and the cool, night breeze that descends from the Andes Mountains are the keys to the expression of fresh fruit and spice aromas that distinguish Aconcagua Valley wines.

### PROCESSING

Hand-picked, fermented in temperature-controlled stainless steel (30°C) it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release.

### ANALYTICAL DATA

Alcohol:	13,5	% by vol.
Total Acidity:	5.9	g/L (Tartaric)
pH:	3.7	
Residual Sugar:	3.7	g/L

### Tasting

Complex nose with black currants, dry cherry, hints of black pepper and a mineral touch. A full body wine, well concentrated, but with a soft velvety texture.

### Food Paring Suggestions

Serve between 17 ° and 18° C.

### Press & Awards

Vintage 2017:

**91 points James Suckling Chile Tasting 2020**