



## Signature Wines Spaghetti Blend

600 cases bottled



### HARVEST & BLEND

Handpicked

**Cabernet 60% - Sangiovese 40%**

### 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	% by vol.
Total Acidity:	5.85	g/L (Tartaric)
Volatile Acidity	0,678	g/L (Acetic)
pH:	3.55	
Residual Sugar:	3.0	g/L

### Tasting

A unique blend with deep raspberry and red fruit aromas. A full body wine great concentration and a refreshing acidity.

### Food Paring Suggestions

Serve between 16 ° and 18°C.

### Vintage 2018:

**3 Stars Harpers UK (Harpers Wine Stars 2021)**

### Vintage 2017:

**91 points James Suckling Chile Tasting 2019**

**90 points Tim Atkin Chile Tasting 2019**