



Signature Wines

Full bodied blend

20.363 bottles



HARVEST & BLEND

Handpicked: Cabernet Sauvignon - 65% - Petit Verdot 30% and Carmenère 5%

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 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:	5.8	g/L (Tartaric)
pH:	3.65	
Residual Sugar:	3.0	g/L

*analytical data may vary from one lot to another

Tasting

Complex nose with dark cherry, black currant and hints of black pepper. A full body wine, well concentrated, but with a soft velvety texture.

Food Pairing Suggestions

Serve between 16 ° to 20° C.

Press & Awards

Gold medal at Catad'Or Santiago 2015 (vintage 2013)

89 at Robert Parker's Wine Advocate (vintage 2012).

Rated Bronze International Wine Challenge 2013 London (vintage 2011).

Bronze medal Japan Wine Challenge 2011, Tokyo (vintage 2011).