

Technical data: Carabantes (Premium) 2021

Type	Red Wine, Premium
Grape	Syrah 85% Cabernet Sauvignon 15%
Classification	Appellation " Aconcagua Valley, Panquehue, Chile"
Production	17.535 bottles of 750 cc.
Production per Hectare	8,1 t; 1,55 kg per vid
Altitude	500 meters above sea level
Vine Training System	Bilateral cordon method.
Density	5.208 per há
Fermentation	March 19, 2021
Winemaking	After crushing, the juice is cold macerated prior to fermentation followed by a further post-fermentation cold maceration process. The wine is then aged for 15 months in new oak barrels (50% French and 50% american).
Fermentation	In stainless steel vats of 100 hl
Ageing	15 months in 60% new barrels of 225 l
Bottling	August 02, 2022
Alcohol by Volume	15,3 %
Total acidity	3.33 grs/l (sulfúric) 5.10 grs/l (tartáric)
PH	3,65
Serving Temperature	17-18 °C
Storage	Minimum eight - twelve years.