



# Signature Wines

## Spaghetti Blend 2014

500 cases bottled



### HARVEST & BLEND

Handpicked: Cabernet Sauvignon 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:	14.5	% 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

\*analytical data may vary from one lot to another

### Tasting

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

### Food Pairing Suggestions

Serve between 16 ° and 20° C.

### Press & Awards

Silver medal Catad'Or W (2013) (vintage 2011).