



PANUL

ESCARLATA RED BLEND



Country: Chile

Harvest: 2019

Appellation: Marchigüe, Valle de Colchagua

Varieties:

Cabernet Sauvignon 70%

Carménère 20%

Syrah 10%

Alcohol: 13,5°

pH: 3.76

Mr (residual sugar):
2.78

Harvest

The Cabernet Sauvignon comes from our Santa Ana and Alto Tierruca vineyards and was harvested the third week of March. The Carmenera comes from the Santa Ana vineyard and was harvested the third week of April. The Syrah comes from the Santa Ana vineyard and was harvested the first week of April.

Vinification

Each variety on this blend was fermented separately. This delicate process begun by hand-picking the grapes, continue with a berry sorting in the cellar and finally the alcoholic fermentation was done at a controlled temperature.

Vintage

This wine is aged in second and third use French oak barrels for 10 months. Lastly, the wine is kept in bottle for 6 months before being released.

Tasting notes

Medium intensity ruby red color. On the palate has a good structure. It's fresh with silky tannins, yet long and persistent finish.

Pairing

This wine pairs well with red meats, pasta and spicy food.

SILVER MEDAL

2022

WORLD WINE AWARDS

Decanter

96
POINTS

