

GRAN RESERVA PANUL



Country: Chile

Vintage : 2022

D.O: Marchigüe, Valle de Colchagua

Variety : Cabernet Sauvignon

Alcohol: 13.5°

Harvest

The grapes were carefully harvested from our best vineyards in the second half of April securing its quality.

Vinification

After the first grapes selection the fermentation took place in stainless steel tanks with selected yeasts at controlled temperature of e 26° to 28° for 7 to 10 days. Later the wine had a post fermentative maceration for 10 more days to extract more structure and tannins, then the wine was racked into French oak barrels of second and third use for 8 months.

Testing Note

Bright ruby red color of medium to high intensity with garnet hues. On the nose is an expressive wine of fruity character with aromas such as plums, blackberries combined with spicy notes, vanilla, and tobacco. On the palate is balanced with a medium acidity and powerful tannins. Long and persistent finish.