



# PANUL



**Country:** Chile

**Vintage:** 2022

**D.O:** Valle de Colchagua

**Variety:** Cabernet Sauvignon

**Alcohol:** 13.5°

## Harvest

The grapes are harvested from the end of March to the beginning of April. From the San Juan vineyard.

## Vinification

The organic grapes are transported to the winery separately and vinification is carried out in the winery in stainless steel tanks. Alcoholic fermentation is from 25° to 28° C for a period of 7 to 10 days.

The yeasts are selected and comply with all organic certifications.

## Tasting Note

It is a brilliant wine of great intensity of ruby red color with violet notes. On the nose it is complex, intense and elegant, with aromas of plums, dried cherries, notes of cassis and raspberries. On the palate it is friendly, with a balanced acidity and an interesting attack. The tannins are round and silky and the length is medium. With a long and persistent finish.