

# PANUL

ESTATE BOTTLED



**Country:** Chile

**D.O.:** Valle de Colchagua

**Variety:** Carménère

**Vintage:** 2022

**Alcohol:** 13,5°

## Harvest

The grapes were sourced from "El Aumento" and "San Juan" Vineyards. They were harvested during the second week of April when they reached optimal maturity and ripeness.

## Vinification

The fermentation took place in stainless steel tanks for 7 to 10 days at 27°C, then the malolactic fermentation took place naturally.

## Tasting Notes

Bright ruby red color with blue hues. On the nose, very expressive fruity character. Displays delicious red fruit and jammy aromas with a touch of spiciness. On the palate has a medium acidity and soft tannins. Has a pleasant and persistent finish.