

PANUL

ESTATE BOTTLED



Vintage: Chile

D.O: Valle de Colchagua

Variety: Malbec

Vintage: 2023

Alcohol: 13,5°

Harvest

The grapes were harvested during the second half of March, and they were source from “San Juan” Vineyard.

Vinification

The grapes were transported to the facilities and then destemmed and fermented in stainless steel tanks during 7 to 10 days at a controlled temperature of no more than 28° C. Once the alcoholic fermentation was ended the malolactic fermentation took place in a natural way leading to a soft wine.

Tasting Notes

Ruby red color with intense violet hues. On the nose aromas such as prunes, blackberries, and spices. On the palate is balanced with good volume. Long and persistent finish.