



MARCHIGÜE®

LIEBRE



Country: Chile

Harvest: 2020

Appellation: Valle de Colchagua

Variety: Cabernet Sauvignon

Alcohol: 14°

Harvest

The grapes were harvested from second half of March until the first half of April, and source from “Santa Ana and “Santa Marta” vineyards.

Vinification

Once the grapes were harvested, they went through a sorting table to choose only the best berries. The grapes were inoculated with selected yeasts that enhance the terroir expression. 5% of the juice was taken out of the tank through bleeding to have a more concentrated wine. The fermentation took place at a controlled temperature between 27° to 29° C for 7 to 10 days. Later the wine had a post fermentative maceration of 10 more days to obtain even more concentration. Finally, the wine was racked into oak barrels of first and second use for 12 to 15 months.

Tasting Notes

Deep ruby red color. On the nose displays intense red fruit aromas that are perfectly blend with black chocolate and sweet notes that remind after eight chocolates. On the palate shows good structure and powerful and silky marked tannins. Has a long and persistent finish that leaves the mouth full of chocolate expression.