

MARCHILE



Country: Chile

D.O: Valle de Colchagua

Variety: Cabernet Sauvignon

Vintage: 2022

Alcohol: 13,5

Harvest

The grapes are harvested during the first weeks of April when they reach their optimum maturity.

Winemaking

The grapes are transported to the winery, destemmed and fermented in stainless steel tanks for 7 to 10 days with controlled temperatures that do not exceed 28 °C. After this process, fermentation takes place malolactic acid in a totally natural way softening the wine.

Tasting Notes

Bright ruby red color with bluish reflections. In nose is an expressive wine with a fruity character. Presents intense aromas of ripe red fruits such as plums and raspberries. On the palate it has medium acidity and soft tannins. With a long and persistent finish.