

MARCHILE



Country: Chile

D.O: Valle de Colchagua

Variety: Malbec

Vintage: 2022

Alcohol: 13,5°

Harvest

The grapes are harvested during the second fortnight of March. From the San Juan vineyard.

Winemaking

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 came.

Tasting Notes

Ruby red color with violet tones. On the nose it reminds dried plums, blackberries and spices. On the palate it is balanced and with good volume. With a long and persistent finish.