



PANILONCO
CHIEF OF LIONS



COUNTRY: Chile

VINTAGE: 2022

Valley : Marchigüe, Valle de Colchagua

Variety: Carménère

Alcohol: 14°

Harvest

Vinification Tasting notes The grapes were harvested the second week of May, this is the last variety to enter the cellar..

Vinification

The grapes were transported to the cellar where they were selected, destemmed, and crushed. Later the grapes were fermented in stainless steel tanks during 15 to 20 days at a controlled temperature between 25° to 28°C. Later the wine was racked into French and American oak barrels for 6 months

Tasting notes

Bright ruby red with a garnet hues. On the nose is expressive and intense with fruity character and spices notes such as vanilla. On the palate is elegant of medium body and acidity together with soft tannins. Long and persistent finish.