

# Organic Wine

# PANUL



**Country:** Chile

**Harvest:** 2020

**Appellation:** D.O. Valle de Colchagua, Chile

**Variety:** Carménère

**Alcohol:** 13,5°

**pH:** 4,16

**Residual sugar:** 1,77g/l

**Acidity:** 2,87g/l

**Serving temperature:** 16°-18°C

## Harvest

## Vinification

The organic grapes were transported to the cellar separately from the non-organic grapes. The vinification took place in stainless steel tanks. The alcoholic fermentation took place at 25° a 28° C for 7 to 10 days.

The yeast used were selected to comply with the organic certification.

## Tasting Notes

Ruby red color. On the nose aromas of dried figs, plums, and soft spices. On the palate starts with a rounded and friendly sensation leading to soft tannins and balanced acidity, long and persistent finish.