

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.