

RESERVA ESPECIAL PANUL



Country : Chile

Vintage : 2022

D.O : Marchigüe, Valle de Colchagua

Variety: Cabernet Sauvignon

Alcohol: 13.5°

Harvest

The grapes were harvested at the end of March and the beginning of April.

Vinification

The fruit was transported to the cellar where the bunches were selected, destemmed and then crushed. Later the fermentation took place in stainless steel tanks. Ending the fermentation, the wine went through post-fermentative maceration. The wine was in touch with the solids for 20 days at a controlled temperature of 26° to 28° C. Finally, the wine was racked into French and American oak barrels for 6 months.

Tasting Note

Bright ruby red color with blue hues. On the nose is a very expressive and intense wine with red and black ripe fruit aromas such as plums and cherries along with vanilla and jam notes. On the palate medium body with soft tannins and balanced alcohol. Long and persistent finish.