



Zinfandel Limited Edition 2015



VITICULTURE

VINEYARD SOURCE: MAIPO VALLEY
 SOIL TYPE: SANDY LOAM
 CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING
 CLIMATIC DATA: SEMIARID TEMPERATE CLIMATE, WITH AVERAGE MAXIMUM AND MINIMUM TEMPERATURES OF 32.6 AND 5.5 ° C, RESPECTIVELY. THE WATER SYSTEM HAS AN AVERAGE ANNUAL PRECIPITATION OF 709 MM, A WATER DEFICIT OF 863 MM, WITH A DRY PERIOD OF 7 MONTHS

ANALISIS

| | |
|-------------------------|-----------------|
| VARIETIES | :100% Zinfandel |
| ALCOHOL DEGREE | :14.5% |
| TOTAL ACIDITY | :4.6 g/L |
| RESIDUAL SUGAR | :3.44 g/L |
| Ph | :3.1 |
| LACTIC FERMENTATION BAD | :100% |

TASTING NOTES

Our limited edition ZINFANDEL presents a deep red ruby color with sweet characters of well mature berries, red fruits and its elegant bouquet evokes raspberry notes that intertwined with spice aromas. On the palate shows intense, freshness with full body soft tannins with persistent ending.

WINE AND FOOD

Serve with rich patés, cheeses like gruyere and cheddar. Perfect wine with spicy food, Italian food, roasted duck with fine herbs and BBQ ribs. We suggest you to serve at 18°C

HARVEST AND PRODUCTION

The grapes were hand harvested in April 2014. The grapes were transported to the winery and selected prior to the crushing. The fermentation took place in a small stainless steel tank with a total maceration period of 28 days. The skins were gently pressed and malolactic fermentation took place naturally. The wine was aged in new French oak barrels for a period of 14 months. After bottling the wine rest in our cellars for a period of 6 months before be released. The wine wasn't cold-stabilized to preserve his exceptional quality.

