



ORIGIN

Central Valley.

VINEYARDS

Terrain: The soil is sedimentary, with an average texture, loamy to clayey loam and well drained. The land is flat, deep and adequately fertile, due to which it is particularly suitable for the production of reds: Cabernet Sauvignon, Merlot and Carménère.

Climate: The climate is humid Mediterranean, with moderately rainy winters, warm and dry summers and cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 710 mm.

VINIFICATION

Reception: The grapes were harvested in 500-kilo bins. Once de-stemmed the grapes were carefully crushed.

Fermentation: The process took place in stainless steel vats, at temperatures ranging between 28° and 30° C. for a 7-day period. It was then left to macerate for four additional days, in order to extract its varietal features.

PRODUCT DESCRIPTION

It has an intense violet colour with exuberant fruit aromas. It is ideal to accompany pasta, white meats and mild cheese.

WINEMAKER

Patricio Lucero.

CARMÉNÈRE

IT ALL
STARTS
WITH



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