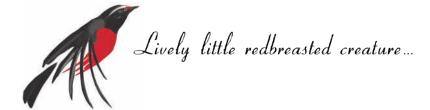
## RESERVA PETIRROJO ®



Variety: Carmenere

Vintage: 2019

Appellation: Colchagua

Vineyard: 15 years. Vineyards located in the area of Cunaco; old VSP-trained

mass selection vineyards, flood irrigation, balanced growth.

Soil: Fertile, very deep soil with far-reaching roots and mostly

composed of clay, rocks and sand.

Harvest: Beginning the 3nd week of April.

Fermentation: Fermentation with select yeasts in stainless steel tanks,

with pumping over operations at a maximum temperature

of 26° C.

Aging: Micro-oxygenation with staves during malolactic

Fermentation.

Alcohol (%): 13°

pH: 3,6

Acidity (g/l): 3,8

Sugar (g/l): 2,5

Tasting Notes: Ruby red with a violet hue. Paprika stands out on the

nose along with enticing aromas of ripe red fruit.

Medium bodied with a avorful mid-palate, sweet tannins,

and a pleasingly fruity finish.

Pairing Vegetable gratins with white sauce or creamy cheeses.

Suggestions: Roasted red meats with herbs and mushrooms.

Recommended Serve at 16°C /61°F

Serving:



Family Vineyards



