

# RESERVA PETIRROJO®



*Lively little redbreasted creature...*

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 3rd 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 Suggestions: Vegetable gratins with white sauce or creamy cheeses. Roasted red meats with herbs and mushrooms.

Recommended Serving: Serve at 16°C /61°F



CARMENERE

## BISQUERTT

*Family Vineyards*

[www.bisquertt.cl](http://www.bisquertt.cl)