

R E S E R V A
PETIRROJO®



Lively little redbreasted creature...

- Variety: Carmenere
- Vintage: 2018
- 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 (%): 13,5°
- pH: 3,72
- Acidity (g/l): 3,54
- Sugar (g/l): 2,8
- 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

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