

PETIRROJO

R E S E R V A

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: Winter 16°C / 61°F

Summer 13°C/55°F

Vintage: 2021

Variety: 100% Carmenera

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 2nd 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°
Acidity (g/l) : 4,62

pH : 3,74
Sugarr (g/l) : 3,48

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CARMENERE