

PETIRROJO

RESERVA

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 flavorful 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: 2022

Variety: 100% Carmenere

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: 3,69

Acidity (g/l): 4,44

Sugar (g/l): 2,92



CARMENERE

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