



家族珍藏 赤霞珠

C.SAUVIGNON & C.FRANC

60% CS – 40% CF

D.O MAULE VALLEY | ALC: 14% | RESIDUAL SUGAR: <4 G/L

COLOUR | High intensity ruby red.

AROMA | Aromas of red fruits and spices.

PALATE | In the mouth it is round, harmonious and elegant, with wood well integrated into the fruit. Powerful but soft and juicy tannins, with character due to its texture, power and long finish.

FOOD PARING | Recommended for baked silver, game birds or lasting mature cheeses.

SERVING SUGGESTION | 15°C to 18°C.

WINEMAKING & VINEYARDS

HARVEST: 20% MECHANICAL 80% MANUAL

VINIFICATION | Manual harvest in small cases. Bunches selection, in order to get only the best, to be transformed into our wine. Cold soak for 5 days at 10°C, to extract color and aromas. Then a fermentation was carried out at temperatures of 26°C -28°C, in which pump-overs were made to extract color, flavors, and tannins. 10-day post-fermentation maceration, to complete the extraction of the skins and seeds of the grapes.

The yield is divided into 60% aging during 20 months and the other 40% aging during 24 months, both in French and American new oak barrels that result in very subtle secondary aromas. Finally, it's blended in stainless steel before bottling.

ORIGIN: VINEYARDS IN MAULE VALLEY.

CLIMATE | The winery is located relatively close to the Pacific Ocean. Maule (Alquihue) features cool temperatures with a Mediterranean climate and moderately warm summers.

The vineyards receive coastal breezes which during winter helps guard the grapes from the rainfall. The climate also promotes high difference diurnal temperatures that produce a great balance between ripeness and acidity.

