



Sangiovese / Carmenere 2010

Variety: 65% Sangiovese / 35% Carmenere.

Origin: D.O. Marchigüe - Colchagua Valley.

Soil: Alluvial with good permeability.

Climate: Mediterranean with Andes Mountain and coastal influences.

Aging: In French and American oak barrels for 8 months.

Alcohol: 13,3%

PH: 3,54

Winemaker's Notes:

This assemblage of Sangiovese and Carmenere has a brilliant ruby red colour and a fresh nose with spicy aromas and fruity notes. In mouth, the tannins are sweet and soft and its acidity delivers a crisp juicy finish.