

Pacific Sound

Region:
Valle de Central

Grapes:
Carmenere

ABV:
13.5%

What:

20-year-old vineyard that comes from the Los Monos field located south of Curico, on the banks of the Claro River.

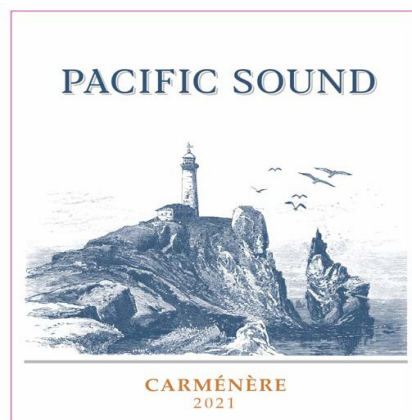
Where:

The grapes come from the vineyards of San Juan and El Aumento in the western part of Colchagua Valley at D.O Marchigue located 35 km from the Pacific Ocean, vines age between 22 and 25 years old. The harvest occurred during month of April. The addition of yeast is immediate to start alcoholic fermentation as early as possible, fermentation takes between 7 to 10 days with controlled temperature ranging between 25 and 28 oC then malolactic fermentation. The wines are sulphited, racked, blended, stabilized and filtered, awaiting packaging.

Barcode:
7801222923626

Sales Info:
750ml , Case 12 , 30.86lb.

Palletization:
70 cases / 5 Layers



Food Pairings:

Beef empanadas would be delightful

Tasting Note:

Intense ruby red wine with violet notes. On the nose, remind of dried herbs, tea, black fruit. On the palate it is friendly, round; with soft and sweet tannins, low and balance acidity. In general it is a wine of medium body, ripe and balance.

