

Variety: Shiraz – Cab. Sauvignon

Region: Colchagua Valley

Blend : 60 % Shiraz – 40 % Cab. Sauvignon

Tasting notes: : Brilliant and fruity, this sweet “rosé” gives us aromas of raspberries and peaches, as well as some floral notes. The balance of the sweetness and the acidity goes on in end mouth.

Vintage report: Our vineyards are in the Valley of Colchagua. The climatic conditions are excellent to optimize the vine growing. The grape harvests are manual to obtain a maximal quality.

Winemaking report: This wine fermented during 20 days at 15 °C in stainless steel tanks.

Technical data:

- Alcohol: 13,5 °
- Skin contact: 4 days
- Fermentation temperature / time: 15 °C / 20 days
- Maturation process / time: 100% in stainless steel tanks



PRODUCT OF CHILE

SHIRAZ CABERNET SAUVIGNON

PUPILLA



Luis Felipe Edwards

Technical sheet :

Gencod	7 804 414 001 027
Size	75 cl
Number of bottles per carton	12
Number of cartons per pallet	50
Number of bottles per palette	600