

Variety: Carmenère

Region: Colchagua Valley

Blend: 85 % Carmenère – 15 % cabernet Sauvignon

Tasting: Our “Carmenère” is harvested very mature in order to develop the spicy aromas. With an intense red color, this wine have round and flexible tannins.

Vendange: Après une longue et chaude période de maturation, les raisins sont vendangés en fin de saison (fin avril).

Winemaking report: It was fermented during 8 days at 25 °C in stainless steel tanks. A short maceration was used to deliver its delicate fruit aromas

Technical data:

- Alcohol: 13,5 °
- Fermentation temperature / time: 25 °C / 8 days
- Maturation process / time: 100% in stainless steel tanks
- Oak type: No oak



PRODUCT OF CHILE

carmenere

pupilla



Luis Felipe Edwards

Technical sheet :

Gencod	7 804 414 000 631
Size	75 cl
Number of bottles per carton	12
Number of cartons per pallet	50
Number of bottles per pallet	600