

SANTA TIERRA

Cuvée 5 Reserva

Carmenere - Cabernet Sauvignon - Syrah - Pinot Noir - Petit Verdot

2018

Tasting Notes:

Intense ruby red color, on the nose spicy notes and black berries, strawberries and blue berries aromas. On the palate juicy and elegant with a pleasant ending.

Blend:

35% Carmenere, 35% Cabernet Sauvignon, 15% Syrah, 10% Pinot Noir, 5% Petit Verdot.

Origin:

100% grapes from our D.O Colchagua Valley vineyards
Produced and bottled in origin.

Vinification:

Manual selection of the grapes previous the stalking process. Pre-fermentative maceration for 6 to 8 days at 6°C. Alcoholic fermentation in stainless Steel tanks for 10 days at 24°C-28°C, depending of the variety. Post fermentative maceration for 4 to 7 days. Run off and malolactic fermentation.

Ageing:

60% of the blend wines are kept for 8 months in french oak barrels.

Food Pairings:

It goes well with mature cheeses like Roquefort, red grilled meats or classic barbecues.

