



FIRST EDITION *Carmenere*

Our line First edition is composed of single varietal wines, where the expression of Terroir del Alto Cachapoal is reflected in each variety.

First Edition is the line that gives us a start as a Boutique Vineyard, our wines are characterized by their fruit intensity and freshness, firm and lovely tannins, that along with the wood, deliver a complexity full of character.

One of the characteristics that makes the Valley stand out is the fact that being right at the foot of the Andes Mountains, at Valle Cachapoal, which is protected among the mountain ranges, there are cool breezes that give us unique characteristics in our wines.

TECHNICAL DATA:

VARIETY:	100% Carmenere
ORIGINAL VINEYARD:	Alto Cachapoal.
TYPE OF HARVEST:	Hand picking.
SOIL:	Colluvial.
CLIMATE:	Mediterranean semi-arid.
VINEYARD PERFORMANCE:	3 kilos/ plant.
ALCOHOL:	14,5%
pH:	3,55
TOTAL ACIDITY:	5,31 g/L

TASTING NOTES:

COLOR:	Violaceous.
AROMA:	Elegant and fresh on the nose, with dark fruit, Rosemary and black pepper.
PALATE:	Well-structured, concentrated with fine and elegant tannins, full-bodied and persistent finish.
STORAGE:	8/12 months in French oak barrels.

PAIRING:

Lean white meat, Lean red meat and Pasta with creamy sauce.
Consume between 16 and 17°C degrees.