



AROMO BARREL SELECTION THE BLEND

Cabernet Sauvignon 80% - Carmenere 15% - Petit Verdot 5%

Maule Valley

Vineyards, Vinification and Aging

The pre-selected grapes were handpicked, chilled and processed in the destemmer-crusher. They were then dumped into the fermentation tank for a pre-fermentation maceration that lasted 3 to 5 days.

Alcoholic fermentation included the use of select yeasts and took place at 25°C - 26°C for Carmenère and Petit Verdot and up to 27°C - 28°C for Cabernet Sauvignon.

Following a brief post-fermentation maceration, the wine was transferred to barrels for the malolactic fermentation stage to take over.

One third of the wine was barrel aged in first-use French oak barrels, another third in second-use barrels and the remaining third in third-use barrels, for 14 months.

The wines were finally blended. No clarification or tartrate stabilization were necessary, as the blended wine achieved this naturally.

Tasting Notes

After a careful selection of grapes, Aromo Barrel Selection was born in the heart of our vineyards in the Maule Valley. Deep ruby red color with blue reflects and intense aromas of wild fruits and spices in harmony with notes of tobacco, smoke and vanilla are the result of its peaceful maturing in French oak barrels.

Analysis

Alcohol : 14 % vol.

Residual sugar: 2,5 g/L

Total acidity: 5,36 g/L in C4H6O6

PH: 3,56

Logistic Information

Bottle capacity: 750 ml - 25,36 OZ FL

Bottles per case: 6

Gross weight per case: 10,5 kg.

Cases per pallet: 1,0 m x 1,2 m = 11 x 9 = 99 cases