



**ORGANIC WINE**  
RED BLEND  
CHILE · 2019

B-honest  
B-balanced  
B-lieve  
*(eco packaging)*

**TECHNICAL INFORMATION**

**VARIETAL COMPOSITION:** 50% Cabernet Sauvignon, 25% Carmenère Y 25% Syrah

**TOTAL ACIDITY (TARTARIC ACID):** 5,27 g/L

**RESIDUAL SUGAR:** 11,18 g/L

**ALCOHOL:** 13.7%

**PH:** 3.54

**SERVING TEMPERATURE:** 16°C - 17°C

**TASTING NOTES**

- APPEARANCE:** Deep ruby colour.
- NOSE:** Aromas of ripe red fruit like cherries, along with spicy notes like white pepper and dill.
- PALATE:** This medium-bodied wine is juicy with delicious acidity and a very silky texture. It has good persistence in the aftertaste.

**WINEMAKING**

Once in the winery, the grapes from each variety were separately processed. The clusters were destemmed and then the grapes were gently crushed and put into stainless steel tanks where the pre-fermentative maceration occurred for 3 days at 12°C. Next, the alcoholic fermentation took place for 7-10 days at a temperature no higher than 26°C in order to gently extract the tannins during the fermentation period. Then each wine was aged separately until the moment of mixing. Finally, the wine had 20% contact with French Oak and the other 80% had contact with stainless steel to preserve all the primary fruit.

