



VIÑEDOS
MARCHIGÜE

PRODUCED BY
VIÑEDOS ERRAZURIZ OVALLE



- COUNTRY: CHILE
- VINTAGE: 2015
- VALLEY: COLCHAGUA VALLEY
- GRAPE VARIETAL: CARMENERE

■ VINIFICATION:

THE GRAPES ARE FERMENTED WITH SELECTED YEASTS AT CONTROLLED TEMPERATURES. THE SKIN MACERATION LASTS 25 DAYS. THE WINE IS RAISED IN FRENCH OAK BARRIQUES FOR 18 MONTHS.

■ TASTING NOTES:

A WONDERFULLY COMPLEX NOSE OF LEATHER AND SWEET SPICES WITH A TOUCH OF VERY RIPE RED FRUITS, SPICY AND TOASTY OAK OF CEDAR WOOD AND TOBACCO. VELVETY TANNINS WHICH LEAN A SWEET SENSATION IN THE MOUTH. A LONG AND COMPLEX FINISH IS NOTED IN THIS WINE.

■ HARVEST:

THE SELECTION OF GRAPES TAKEN FROM OUR SANTA ANA VINEYARD IS EXPRESSED IN THIS CARMENÉRE. THE GRAPES ARE HARVESTED IN SMALL BOXES OF 10 KG AND TRANSPORTED TO THE WINERY, WHERE A PRIOR SELECTION OF CLUSTERS IS PROCESSED DURING THE SECOND WEEK OF MAY.

- ALCOHOL 13,5%

WINE FROM CHILE

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