



ORGANIC WINE

RED BLEND

CHILE · 2020

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

ANALYSIS

VARIETY: 40% Cabernet Sauvignon, 30% Carmenère Y 30% Syrah

ACIDITY: 5,10 g/L (in tartaric acid)

RESIDUAL SUGAR: 12,26g/L

ALCOHOL: 13.5%

PH: 3.65

TASTING

COLOR: Ruby-red

AROMA: An intense, expressive, and refined wine with aromas of black fruits such as blackberries, cassis, and myrtles. Its additional notes of cinnamon and black chocolate come from French oak.

FLAVOR: Sturdy and delicate at the same time, the wine feels medium-bodied, tasty, and with nice acidity. It offers flavors like chocolate, blueberries, and cinnamon, in addition to a pleasant ending, with round and ripe tannins.

VINIFICATION

After arriving at the winery, the grapes began their vinification process at controlled temperatures below 27° C. The process included soft pump-overs (contact of the skins and the must) with a variable frequency of 2 to 3 times a day to obtain a wine of great color that maintains the grapes' full fruit character. The whole vinification process aims to achieve wines of high fruit intensity, pleasant and soft structure, and a good balance between acidity and alcohol.

