

ACRUX

ACRUX 2017, PREMIUM BLEND

COLCHAGUA VALLEY

TASTING NOTES

Our icon wine, Acrux, is a very deep and intense ruby-red blend loaded with complexity and elegance. The nose offers aromas of ripe red fruits, jam, nutmeg, and nuts with a light touch of menthol on the backdrop. The smooth palate has good volume with firm, velvety tannins that lend it long aging potential.

ENOLOGICAL NOTES

The 10-day fermentation process began with low temperatures maintained at a maximum of 24°C in order to conserve the fruity flavors and prevent over-extracting the tannins. The new wine remained on its skins for an additional 6-day post-fermentation maceration for greater volume and density. Malolactic fermentation took place during its 12 months in French and American oak barrels. The wine spent at least a year in the bottle before its release to market.

PAIRING SUGGESTIONS

Ideal with all types of red meats as well as with cheeses such as Camembert and Cheddar.

TECHNICAL INFORMATION

Composition: Cabernet sauvignon 35%, Cabernet franc 23%, Malbec 17%, Carmenère 11%, Merlot 8%, Petit verdot 6%

Alcohol (% vol): 14°

pH : 3,6

Residual Sugar: 3,5

Total Acidity: 5,9

Ageing: 24 months in contact with barrels and fudre.

Barrels: 100% in French oak barrels and casks.

Total liters: 13.000

