



# ACRUX®

## PREMIUM BLEND + COLCHAGUA VALLEY

*Bordeaux blend of six varieties that express the best of the Colchagua Valley terroir.*

### VINEYARD

Colchagua Valley (34°27'10" S / 71°22'56" W)

Our San Jorge vineyard is located in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, 55 kilometers from the Pacific Ocean and 45 kilometers from the Andes Mountains, where our winemaking cellar is also situated. The vineyards are trained in a trellis system and irrigated.

### HARVEST

In general terms, the 2022 season was very healthy for our vineyards, with no frosts or rains that could have caused microbiological or logistical complications.

### VINIFICATION

The grapes were hand-harvested and transported to the winery. Each variety was harvested at its optimal ripeness and vinified separately. A pre-fermentative maceration was carried out, followed by fermentation in stainless steel tanks. Pump-overs were performed according to tasting evaluations. The wine was then transferred to 500-liter barrels and 3,000-liter foudres for a period of 12 months. Finally, it was gently filtered and bottled.

### TASTING NOTES

Acrux 2022, a wine from the Colchagua Valley with 20 years of history and production, is a wine of intense color, with deep red hues and pronounced violet reflections. On the nose, it showcases great personality and complexity, with notes of red and black fruits, spices such as pepper, and elegant oak aromas that create an intense and enveloping bouquet.

On the palate, it offers great volume, velvety tannins, a well-balanced structure, and incredible persistence. We recommend decanting before serving to fully enjoy its complexity.

### FOOD PAIRING

Red meats, grilled beef tenderloin, and aged cheeses.

### TECHNICAL INFORMATION

Composition: 51% Carmenere, 25% Cabernet Sauvignon, 7% Cabernet Franc, 6% Malbec, 6% Merlot, 5% Petit Verdot.

Alcohol: 14.2%

Total Acidity: 5.1 g/L

pH: 3.5

Residual Sugar: 1.8 g/L