

Instinto de Colchagua

Garage Red Wine 2014



Round and silky blend, dark red in color, displaying intense aromas of red fruit such as ripe strawberries and cherry, and notes of rosemary, clove and dark chocolate.

TECHNICAL DATA

Grape Varieties:

Carmenere (75%) from vineyards planted in deep slopes surrounded of native forest and Syrah from Lolol, the coldest area of Colchagua.

Denomination of Origin:

Colchagua Valley.

Yield of vineyard:

5 tons per hectare.

Winemaking:

Garage winemaking, completely handmade. The blend intends to be a faithful representation of the fruit from the Colchagua Valley. The varieties were vinified separately, mostly fermented with native yeasts and had a long maceration of 50 days. Unfiltered and unfined, natural wine.

Oak aging:

100% aged for 14 months in French oak barrels

Bottling date:

June 2015

Aging Potential:

Can be enjoyed now or cellared for over 6 years

Serving Temperature:

64° F (18° C)

Decanting:

Yes, recommended, 30 minutes minimum

Cases Production:

195 (2343 bottles)

ANALISIS BASICO

Alcohol:	13,1 °
Total Acidity:	4,9 g/l (tartaric acid)
Residual Sugar:	1,4 g/l (glucose)

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