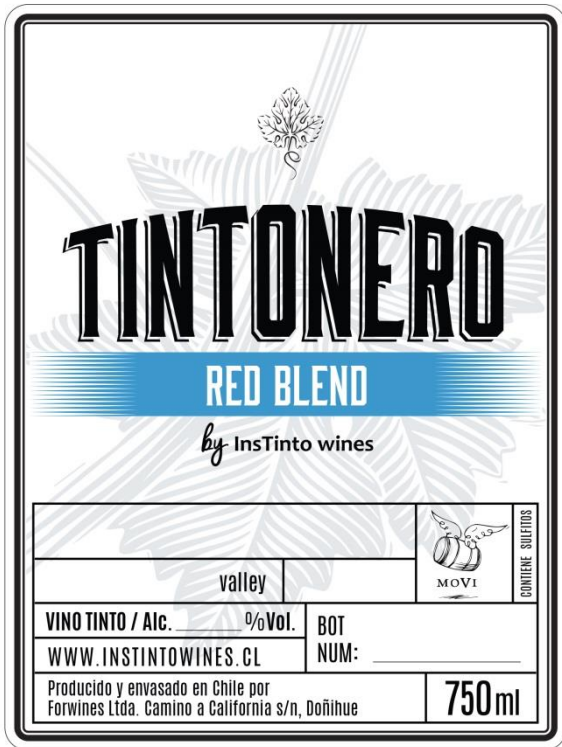


Tintoner

Red Blend 2015



Intense dark red in colour. Fresh and fruity blend with blackberry, plum, pepper and violet aromas.

In the palate is a complex wine with full body and round tannins and a nice acidity level.

TECHNICAL DATA

Grape varieties:

Carignan (50%), Petit Verdot (50%)

Designation of origin:

Colchagua Valley

Yield of vineyard:

8 tons per hectare.

Winemaking:

Garage winemaking, completely handmade. The varieties were vinified separately, mostly fermented with native yeasts and had a long maceration of 35 days. Unfiltered and unfined, natural wine.

Oak aging:

100% aged for 7 months in French oak barrels.

Bottling date:

December 2016.

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:

176 (2.113 bottles)

BASIC ANALYSIS

Alcohol:	13,9 °
Total acidity:	5,5 g/l (tartaric acid)
Residual sugar:	2,1 g/l (glucose)

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