

Condesa Real - Premium Blend



Vinification & Ageing

Hand-picked and fermented in stainless steel tanks, this wine was skin macerated for 25 days to build body and structure and then aged in French and American oak barrels for 14 months to round out the texture of tannins. After bottling the wine was aged for at least 6 months before release.

Tasting notes

40% Cabernet, 30% Syrah and 30% Merlot. Dark ruby-coloured. Wild berries with exotic spices are complemented by the black currant and black cherry aromas. Firm tannins add structure to the bitter cherry and liquorice flavours. A nicely focused blend layered with balance and concentration.

ANALYTICAL DATA

Alcohol	14.2	% by vol.
Total Acidity	5.35	g/L (Tartaric)
Volatile Acidity	0,55	g/L (Acetic)
pH	3.58	
Residual Sugar	2,8	g/L

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena

Main Export/Distribution:

Roy P. Schneider

Av. Vitacura 3568 Of. 1201, Vitacura - Santiago - Chile
 Phone: (56-2) 245 0646 Fax: (56-2) 245 0677
 Mobile: (09) 331 3594 E-mail: roypschneider@yahoo.com

USA Distribution/Import office:

Mark Melone

Vice President & General Manager
 WTWM Imports Inc., 1602 East 18th Street, San Angelo, Texas 76903
 Phone: 325 653 6806 Fax: 325 653 7392 E-mail: condewines@verizon.net

www.condewines.com

