



Valle Alto Red - Eco Farming

Vinification & Ageing

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 18 days and then aged in 70% French and 30% American 225-litre oak barrels for 12 months. After the bottling this wine was aged for at least 3 additional months before release.

Tasting notes

60% Cabernet Sauvignon and 40% Syrah. Bright red color, with complex aromas such as dark cherry, spice and vanilla. The elegance of Syrah and the strength of Cabernet blend to create this rich textured wine.

ANALYTICAL DATA		
Alcohol	14.4	% by vol.
Total Acidity	5,31	g/L (Tartaric)
Volatile Acidity	0,45	g/L (Acetic)
pH	3.58	
Residual Sugar	3.0	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

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