



PRIVATE Blend

Our line Private was born in 2009; It is composed of two wines, where the expression of Terroir del Alto Cachapoal is shown.

Our Valley stands out for being at the foot of the Andes mountains, protected by the mountain ranges with cool breezes giving our wines unique characteristics.

Our wines are characterized by their fruit intensity and freshness, firm and lovely tannins.

Our philosophy is to produce unique and high quality wines.

TECHNICAL DATA:

VARIETY: 34% Syrah, 33% Carmenere, 33% Cabernet Sauvignon

ORIGINAL VINEYARD : Alto Cachapoal.

TYPE OF HARVEST : Hand picking.

SOIL : Alluvial.

CLIMATE : Mediterranean semi-arid.

VINEYARD PERFORMANCE: 2 kilos/ plant.

ALCOHOL : 14,5%

pH : 3,4

TOTAL ACIDITY: 5,76 g/L

TASTING NOTES:

COLOR : Ruby red with violaceous hues.

AROMA : Elegant and complex, with a wide aromatic range, where red and dark fruit stand out, cassis notes, some cocoa and tobacco notes, as well as very elegant smoky notes.

PALATE : Well-structured, fine tannins, elegant and firm with good body. Long-lasting finish.

STORAGE : 18 months in French oak barrels.

BOTTLE STORAGE: 12 months before release.

PAIRING:

This wine has a wide aromatic palette, which allows good pairing with high fat red meat, also lamb and duck. White meat with sauces with cream and soft cheese. Consume between 16 and 18°C degrees.