



7COLORES

WINES OF CHILE

RESERVA 2019



7 Colores: is a beautiful little bird from Chile and the only in the world that has seven colors.

Chile is unique in many others ways too, and we aim to realce the unique quality of Chilean fruit in each wine we craft, based on innovation and always daring to go beyond the traditional boundries in every wine we make...

TASTING NOTE

Color: purple-red with violet shades.

Aroma: fruits such as blackberries and cherries, in addition to notes of fresh herbs.

Flavor: soft, spicy and fruity, medium bodied, with flavors of red and black berries, such as raspberries and blueberries.

Food pairing: cheeses, pasta, white meats, oily fish and charcuterie.

Serving temperature: 16 - 18° C.

VINEYARD

The grapes for this wine, harvested towards the end of April and the beginning of May, come from the Maule Valley. There the soils are mainly of alluvial origin, with gravels and a significant clay matrix. The vineyards are trained to the vertical shoot position and pruned according to the double Guyot system. Drip irrigation is essential to control the ripeness of the grapes and the vigor of the vineyard.

VINIFICATION

Once harvested, the grapes are immediately inoculated with selected yeasts for their fermentation, which lasts between 10 to 12 days at a temperature of around 28° C.

After completing the alcoholic fermentation, the wine undergoes malolactic fermentation naturally and is then stored in stainless steel tanks. 25% of the wine is aged for six months in previously used barrels before bottling.



Origin	2019
<input type="checkbox"/> Maule Valley	<input type="checkbox"/> Harvest
<input type="checkbox"/> Variety:	
95% Carmenera	Alcohol: 13.5%
5% Cinsault	pH: 3.6
	Total acidity: 3.14 g/l
	Residual sugar: 5.16 g/l