



# 7COLORES

SINGLE VINEYARD



## *Single Vineyard – Red Blend*

This intense and tasty blend brings together the best varieties of each vintage.

### TASTING NOTE

**Color:** intense cherry red with a bright ruby rim.

**Aroma:** its intense expression shows red and black fruits, such as raspberries, red-currants and plums, intertwined with notes of tobacco and a touch of pepper.

**Flavor:** soft and velvety texture with an expression of ripe fruits, a juicy acidity and fine-grained tannins.

**Food pairing:** recommended for well-seasoned red meats.

**Aging Potential:** 10 years.

**T°:** 18° - 20°C

### VINEYARD

**Soils:** clay-loam with good water retention.

**Climate:** temperate sub-humid Mediterranean, with dry and warm summers and precipitations that concentrate mainly during winter.








**Harvest:** manual harvesting, with optical berry selection.

### VINIFICATION

**Fermentation:** the different varieties were fermented separately in stainless steel tanks.

**Aging:** In French oak barrels during 18 months.



 Origin	<b>2018</b>
 Maule Valley	Harvest
 Variety:	Analysis
30% Cabernet Sauvignon	 Alcohol %: 13.5%
25% Carmenere	 pH: 3.47
22% Cabernet Franc	 Total acidity: 3.88 g/l
15% Syrah	 Residual sugar: 3.54 g/l
8% Carignan	

