



*7Colores*: 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:** deep red with violet tones.

**Aroma:** black fruits with spicy notes and chocolate.

**Flavor:** fruity, with silky tannins and a pleasant ending.

**Serving temperature:** 16 - 18° C.

**Food pairing:** legumes, chicken, quiche, roast beef, pastrami and hams.

#### VINEYARD

Central Valley. Its climate is temperate Mediterranean, with a wide thermal amplitude. The soils vary from sandy loam to clayey and stony, with diverse humidity levels and altitudes.

#### VINIFICATION

The vinification aims to highlight the variety's typical flavors and aromas to obtain fresh and fruity wines, with soft and friendly tannins.

Origin	<b>2021</b>
<input type="checkbox"/> Central Valley	<input type="checkbox"/> Harvest
<input type="checkbox"/> Variety:	<input type="checkbox"/> Alcohol: 13%
Carmenère	<input type="checkbox"/> pH: 3.46
	<input type="checkbox"/> Total acidity: 3.50 g/l
	<input type="checkbox"/> Residual sugar: 5.84 g/l



CORTEJO 2021

