



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: intense red with violet hues.

Aroma: fruity, fresh, with a delicate spicy touch.

Flavor: fresh plums, gentle tannins, juicy and balanced acidity.

Serving temperature: 16 - 18° C.

Food pairing: vegetable stews, blue cheeses, pizzas and pasta with tomato sauces.

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		2021	
Central Valley		Harvest	
Variety: Merlot	Alcohol:		13.%
	pH:		3.48
	Total acidity::		3.15g/ltr
	Residual sugar:		5.63 g/ltr



CORTEJO 2021

