

GLOBO VULTUR

Carménère 2017

This wine is a faithful representative of typical Carménère, has a deep ruby red color, with very alive violet tones. The nose has pleasant aromas of ripe red and black fruits with spicy notes remembering of black pepper. In the mouth it is balanced and smooth, with round and sweet tannins, leaving a very pleasant ending, where the aromas are confirmed in the mouth and the aging in French oak barrels is subtly perceived.



TECHNICAL DATA

Varieties
100% Carmenere

Denomination of origin
Colchagua Valley

Harvest
Hand-picked during the second week of April

Yield of vineyard
10 ton/ha

Winemaking
Handmaking wine in small batches, using soft punch down and gravitational movements, allows us to give our wines firstclass treatment. Most wine undergoes 30 days of maceration. 100% is aged in a second hand French oak barrels for 12 months. Unfiltered and unfined. Unfiltered and unfined.

Cases Productions
550 cases of 6 bottles x 750 mL

SUGGESTIONS

Cellaring Recommendation
Can be enjoyed now or cellaring for over 4 - 6 years

Serving Temperature
64 F° (18 °C)

Decanting
Yes, 30 minutes.

BASICAL ANALYSIS

Alcohol	13°
Residual sugar	1.5 g/l
Total acidity	4.96 g/l
pH	3.64



MOVI

Handcrafted
Wines
Handcrafted