guardián

TASTING NOTES

COLOR: intense red with ruby shades

AROMA: black fruits, such as maqui, blueberries and blackberries, in addition to sweet notes of vanilla and fresh tobacco

FLAVOR: with a good body and structure, and a medium body, it offers fruity flavors, of black chocolate and coffee, with a pleasant ending

PAIRING SUGGESTION: grilled red meats, game birds, stews, legumes and soups

AGING POTENTIAL: five years

SERVING TEMPERATURE: 16 - 18° C

DESCRIPTION

APPELLATION: Maule Valley

VARIETY: Carignan

HARVEST: 2018

VINEYARDS

SOILS: predominantly alluvial soils, with presence of gravels and an important clayey parent material

CLIMATE: temperate and humid Mediterranean

HARVEST: manual harvesting at the end of April

VINIFICATION

FERMENTATION: in stainless steel-tanks during 15 days; later on, malolactic fermentation took place naturally

AGING: 25% of the wine was aged for six months in previously used barrels

ANÁLISIS	
Alcohol %:	14
pH:	3,41
Azúcar:	2,04
Acidez total:	3,77