OURERE ORGANIC WINE

D.O. Valle del Maule, Chile

WINE

Ed homenaje al Tuciquere o búho medilimio, ace nocturna, de planagie malo que vive en el Valle del Mauti our gran tamolo y estra privilegiada as gran cazador. En los viñedos de PR es sual esaciona en característico man ela boague, que los rodean. La loyada dice que la presencia de un fosquere al tucio de la vendimin es mal de buan edina y fortuna.

QUERE ORGANIC WINE

TASTING NOTES

Our wine has a deep blue-violet color, the wine presents pleasing red fruit aromas with black pepper and a hint of oak that highlight the other aromas. The palate is fruit forward, and shows a balanced wine with very smooth tannins that fill the mouth and an aftertaste of dried herbs.

PAIRING SUGGESTIONS

Accompanies nicely all types of white meats with vegetables and pasta. Works very nicely for well seasoned dishes, where the flavors of the wine will be heightened. Aging potential: 4 years or more. Serve at 16 -18°C.

VINTAGE:2023VARIETIES:100% CarmenereAPPELLATION:Maule

VINEYARD:	54 Kms from the Pacific Ocean, 61 masl.
SOIL:	Alluvial origin, with two layers: one of sand and one
	of sand with a high percentage of gravel.
YIELD:	12.000 a 14.000 kg/ha.
HARVEST:	Mechanical harvest with grape selection during the
	first week of April.

EA Kass from the Destfie Ocean CA

FERMENTATION:	In stainless steel tanks at 24 -28°C for approximately
	12 days.
MACERATION:	10 -12 days.
AGING:	8 months in French oak.

Alcohol:	13,5°
pH:	3,7
Acidity (g/l):	5,01
Sugar (g/l):	3,16