

Tierra del Sol Red Blend

Carmenere & Cabernet Sauvignon

Appellation: Limarí Valley, Chile

Vintage: 2016

Alcohol: 13,5% by Vol.

Winery: Bodegas Tierra del Sol

The sun is a vital component of every wine growing region: it is one of the reasons why each variety of grape expresses its unique character.

This is why the Tierra del Sol (Land of the Sun) project aims to identify the grapes that have best adapted to each region.

Winemaking:

High vertical vine training with 6,850 plants per hectare.

Low yield, maximum production 2 bottles per plant.

Grapes are hand harvested in 20kg boxes during the first week of April.

Fermented at 28°C in temperature controlled stainless steel tanks. The wine is then left with its solid parts for 12 to 15 days to macerate, then matured in French oak barrels for 6 months

Tasting notes:

This wine has an intense ruby color. Its a fine example of a complex wine with ripe fruits and hints of hazelnut and chocolate. It is a powerful and concentrated wine with tannins that are ripe and elegant.

It pairs well with red meats, beef, roast beef and strong cheeses.



UPC 827599900920
CASE CONTENT: 12x750ML
CASE WEIGHT: 37 Lb.
CASE QTY per pallet LAYER: 14 (70 total)

