



TOROMIRO

Carignan 2018

“The Survivor”

Toromiro Carignan is grown in a 50 year old vineyard, bush-planted in the deep clay soils of “La Patagua” in the Colchagua Valley. The wine is a live ruby red color. It is fresh and juicy with acidity and sweet tannins.

This wine is outstanding for its youthful freshness, while showcasing aromas of sweet and sour cherries and plums. Impetuous and rebellious, this wine reflects the spirit and good character of this ancestral tree, the Natural Patrimony of Easter Island.

TECHNICAL DATA

Varieties

100 % Carignan

Denomination of origin

Colchagua Valley

Harvest

Hand-picked during the last week of April

Yield of vineyard

10 ton/ha

Winemaking

Handmade winemaking, manufactured in small tank, completing a total period of 30 days. Unfilter and unfined.

Cases production

Cases 424 of 6 bottles x 750 mL

SUGGESTION

Cellaring recommendation

It very pleasant to drink young.

Temperatura de Servicio

Serve at 12 - 14 °C (57 a 60 °F)

BASICAL ANALYSIS

Alcohol 12 °

Residual sugar 2,04 g/l

Total acidity 3,69 g/l

pH 3,35



Handcrafted Wines Handcrafted