

# GLOBO VULTUR

*Petit Verdot* 2017



This is a textured wine with smooth tannins. The mouth sensation of this wine is large and has good volume. The elegance of the Petit Verdot combines perfectly with the liveliness and freshness of the Carignan – achieving an in mouth sensation of great balance and tenor. The nose of this wine is slightly spicy, offering notes of raspberries, signature of the Carignan.

## TECHNICAL DATA

Varieties  
90% Petit Verdot 10% Carignan

Denomination of origin  
Colchagua Valley

Harvest  
Hand-picked during the second week of April

Yield of vineyard  
10 ton/ha

Winemaking  
Petit verdot 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 14 months. Carignan is manufactured in small tank. Following fermentation, a long pellicular maceration is carried out, completing a total period of 30 days in the tank.  
Unfiltered and unfined.

Cases Productions  
331 cases of 6 bottles x 750 mL

## SUGGESTIONS

Cellaring Recommendation  
Can be enjoyed now or cellaring for over 10 years

Serving Temperature  
64 F° (18 °C)

Decanting  
Yes, recommended

## BASICAL ANALYSIS

Alcohol	13.5°
Residual sugar	2.37 g/l
Total acidity	5.2 g/l
pH	3.61



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Handcrafted  
Wines  
Handcrafted