



VULTUR

GLOBO VULTUR

Carménere 2021

This wine is a faithful representative of typical Carménere, has a deep ruby red color, with very alive violet tones. The nose has pleasant aromas of ripe red and black fruits with spicy notes remembering of black pepper. In the mouth it is balanced and smooth, with round and sweet tannins, leaving a very pleasant ending, where the aromas are confirmed in the mouth and the aging in French oak barrels is subtly perceived.



TECHNICAL DATA

Varieties	100% Carmenera
Vintage	2021
Denomination of origin	Conlchagua Valley
Harvest	Hand-picked
Production	10 ton/ha
Winemaking	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. Unfiltered and unfined.

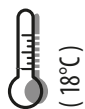
BASICAL ANALYSIS

Alcohol	13 °
Residual sugar	2.3 g/l
Total acidity	5,11 g/l
pH	3.59

SUGGESTIONS

Can be enjoyed now or cellaring for over 4 - 6 years

Serving Temperature



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Family winery - Handpicking - Unfiltered - Minimal intervention - Vegan friendly