

CHONO®

Single Vineyard

RED BLEND 2017

MAULE VALLEY - CAUQUENES

TASTING NOTES

The Chono Red Blend is an elegant showing of the varieties typical of the Cauquenes Valley. Deep ruby-red in color with a nose that stands out for its fresh character and complexity with aromas of red and black fruits such as figs and prunes with a spicy note of nutmeg. Big-bodied and juicy on the palate with silky tannins leading to a long, smooth finish with excellent intensity.

WINEMAKERS COMMENTS

The grapes underwent a 6-day cold maceration at 10°C prior to the 10-day fermentation with temperatures limited to a maximum of 24° to conserve the fruity flavors and prevent over-extracting the tannins. The new wine remained on its skins for 20–25 days for a post-fermentation maceration followed by malolactic fermentation, which took place as the wine aged in French and American oak barrels for 12 months. It also spent 6 months in the bottle before its release to market.

FOOD PAIRING

Ideal with meats such as beef, lamb, pork, and rabbit as well as with pastas and assorted cheeses.

TECHNICAL INFORMATION

Composition: 40% Carignan, 30% Syrah and 30% Cabernet Franc

Alcohol: 14,5°

pH: 3,5

Total Acidity: 5,37 g/l

Residual Sugar: 2,87 g/l

Vineyard Age: 10 years.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN