



ALTO VUELO

CABERNET / CARMENERE 2005

HARVEST

□ D.O	Central Valley
□ Clon	Masal
□ Date	April 26 th
□ Yield	10 TON/ha
□ Grape picking	Hand Picked

WINEMAKING

□ Destemming	100 %
□ Tanks	Stainless Stell
□ Fermentation period	10 days
□ Aging	8 months in barrels

CHEMICAL ANALYSIS

□ Alcohol	13,3
□ PH	3,39
□ Total acidity	5,81 g/L tartaric acid
□ Residual sugar	2 ,9 g/L

TASTING NOTES

□ Medium to deep red in color, with purple hues around the edges. On the nose, notes of fruits of the forest with a touch of herb garden aromas are present. On the palate, this is a medium bodied wine with black and red berry flavors, accompanied by a touch of spice and vanilla. The tannins are silky and enjoyable. Great for immediate enjoyment.

