



PUNTÍ FERRER
FINE WINES CHILE

SIGNATURE CARMENERE

CLIMATE

Temperate weather characterized by periodic mediterranean type of rains and large thermal variations between the day and night. In average, during winter months, 600 mm of water are concentrated in our fertile valleys.

VINICULTURE

Vineyard Age: 10 years

Conduction System: Espalier

Performance: 12 Ton / Ha

Harvest Type: Mechanical during the second half of April.

VINIFICATION

Fermentation: Initiated with the use of selected yeast and processed under controlled temperatures of 28 ° C.

Extraction: Traditional pump over techniques to respect the fruit natural properties.

Storage: Stainless steel tanks.

TASTING NOTES

Visual: Deep red color with intense violet hues.

Nose: Dark fruit fragrances with touches of pepper and spices.

Palate: Gentile entry, wide mouth and well balanced.

Pairing:

Serving T°: 17 - 18°C

