

Bottero

Vintage: 2013

Origin: Cachapoal Valley. Handpicked. 7,9 ton/ha.

Grapes: 6% Syrah, 88% Cabernet Sauvignon, 6% Carménère.

Aging: 12 to 13 months in French & American oak barrels.

Color: Deep black red.

Aromas: Coffee, wood, vanilla, dry fruits and figs notes. Spicy notes as clove.

Palate: Fresh acidity and crisp tannins leading to a long finish. Delicious coffee flavors. Excellent balance between wood and fruit.

Alcohol: 14,2%

Total Acidity: 2,8 g/l (Tartaric Acid)

V. Acidity: 0,57 g/l

PH: 3.69

Residual Sugar: 2,74 g/l

Production: 8.998 bottles

