

# MATER





Red wine MAIPO / CHILE

### **Tasting notes**

- · Colour: Intense and Deep ruby colour.
- Aromas: Aromas of ripe fruits such as black cherry and toasted notes that come from the barrel.
- Flavors: Good structure and good body. Tannins marked and elegant with flavors of tobacco and ripe fruits.
- · Pairing:
  - Meat game and duck.
- Ripe and dry cheeses.

Recommended serving temperature: 15°-16°C (59 - 60°F).

Recommended decanting.

#### Vineyard

- · Vine: Between 40 and 50 years.
- · Soil: Clay loam deep colluvial.
- · Climate: Mediterranean.
- Harvest: Season that was characterized by high temperatures during the months of January and February. The harvest took place two weeks before but good maturity and tannins were obtained in the grape.

## Winemaking

- Fermentation: Traditional with selected yeasts
- Filtration: No filtering.
- Ageing: 18 months in french oak barrels of first use. Good ageing potential.

## Laboratory analysis

• **Alcohol:** 14 %

Residual sugar: 3,4 g/lTotal acidity: 6,08 g/l

• **pH:** 3,58

