



TERRAMATER

UNUSUAL

Cabernet Shiraz Zinfandel
(60% - 25% - 15%) - MAIPO / CHILE



Tasting notes

- **Colour:** Vibrant and deep red color.
 - **Aromas:** Complex. Notes of red fruits, raisins, dried fruit complemented with dark chocolate and coffee aromas.
 - **Flavors:** Smooth and rounded. Nice tannins, well-balanced acidity and sweetness.
 - **Pairing:**
 - Be enjoyed on its own.
 - Grilled meats with baked vegetables.
 - Pasta filled with a spicy or even a little sweeter sauce.
- Suggested serving temperature: 15°-16°C (59 - 60°F).
We recommend the use of decanter.

Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial.
- **Climate:** Mediterranean.
- **Harvest:** Low rainfall and high temperatures. Harvest took place two weeks before. Good sanitary conditions of the grapes, small and concentrated grapes.

Winemaking

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** No filtering.
- **Ageing:** 16 months in french oak barrels of first. Good ageing potential.

Laboratory analysis

- **Alcohol:** 13,7 %
- **Residual sugar:** 3,96 g/l
- **Total acidity:** 6,2 g/l
- **pH:** 3,41

