



BROUGHT TO, CHILE BY TERRAMATER'S FOUNDING FAMILY OUR CHILEAN ZINFANDEL IS CREATED FROM SELECTED VINES PLANTED IN 1995 IN OUR ESTATE









Zinfandel MAIPO / CHILE

Tasting notes

- Colour:Pale pink colour..
- Aromas: Fresh, fruity aroma, mainly red fruits such as strawberries
- Flavor:Open wine with good acidity, with a hint of sweetness and flavors of fresh red fruits.
- Maridaje:
- -Excellent appetizer
- Salads with chicken or salmon.
- White fish.
- Goat cheese or brie

Recommended serving temperature: 10°C (50°F)

Vineyard

- . •Vine: Between 40 and 50 years.
- Ground:alluvial soil.
- Weather: Mediterranean.
- Harvest: A winter with little rain and high temperatures during spring gave us a year a little earlier than normal. Thanks to a summer with cold nights and cloudy days, a harvest was achieved with a good development of aromatic compounds.

Vinification

Fermentation :Grapes harvested at their optimum point of maturity, low temperature fermentation with selected yeasts.

Laboratory analysis

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