



HARUWEN DE FAMILIA

Our Limited Edition presents a deep ruby red color. Its well developed bouquet is an elegant combination of cherry aromas with a light touch of black currant liqueur mingle with cassis, dry plums, sweet candied fruit and toasted hazelnuts. On the palate the wine is rich and juicy, with supple tannins, a hint of spicy oak, wide and soft, with delicate flavors that remember black tea leaves and leather. A perfect combination of fruit and oak takes us into a long and balanced ending.

Serve with rich patés, venison, game birds, mushrooms, cheeses like gruyere, Livarot and cheddar. Perfect wine with tender and lean red meat such as veal tenderloin or roasted rack of goat seasoned with fine herbs. We suggest you to serve at 18°C.

ANALYTICAL DATA

Al.ºC	14º
Ph	3,53
TA (g/L)	3,65
RS (g/L)	3,29

WINEMAKING AND AGING

Varietal composition	60% C.Sauvignon, 20% Carmenere, 20% Syrah
Fermentation container	Stainless steel
Fength of alcoholic	8 days
Fermentation temperatur	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
Type of aging Container	Barrels 14 months
Age of Barrels	50% First Use 25% Second Use 25% Third Use
Type of oak	French / American
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

VINEYARD AND PRODUCTION INFO

Valley	Loncomilla
Vineyard name	Peñasco
Soil composition	Stony alluvial, franc soil
Training method	Vertical shoot position
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2007

