



Barbera

D.O. Maule Valley
Variety: Barbera
ALCOHOL 14%
VINTAGE 2017

VINIFICATION

Fermentation temperatures between 14°C and 15°C.

FINNING AND FILTRATION

Once the blend is made, the wine is gently clarified and stabilized in cool temperatures if necessary.

FOOD MATCHINGS

Roasts and game dishes

WINEMAKER'S NOTES

With a very deep purple view with bright flashes, typical of the Barbera. Its fruity and spicy smell, ripe plum and fine woods. It has a taste of blackberries and raspberries on the palate, chocolate, coffee and toast make a round wine.

