

# BISQUERTT

Family Vineyards

## PETIRROJO ORGANIC WINE

### TASTING NOTES

Our wine has a ruby-red color with glints of violet. On the nose, the aromas are of paprika, black pepper, and pleasing notes of ripe red fruit. The wine has a medium body and a flavorful mid-palate, while the aftertaste is very fruity. The tannins are nicely present and lead to a sweet finish.

### PAIRING SUGGESTIONS

The wine is ideal to accompany vegetables au gratin with a bechamel sauce, creamy cheeses, and roasted red meat paired with herbs and mushrooms.

Recommended Serving : Autumn/Winter 16°C.

Spring/Summer 13°C.

### SOIL:

Fertile soils with excellent depth and root exploration, comprised mostly of clays, rocks, and sand.

### HARVEST:

Manual and mechanized harvest, beginning the third week of April.

### FERMENTATION:

Alcoholic fermentation with selected yeasts in stainless steel tanks, few pump-overs, and temperatures controlled to a maximum of 26°C.

### AGING:

Aged 50% in stainless steel, 50% in used barrels.

**VINTAGE:** 2023

**VARIETIES:** 60% Carmenere y 40% Syrah

**APPELLATION:** Central

**Alcohol:** 13°

**pH:** 3,69

**Acidity (g/l):** 4,44

**Sugar (g/l):** 2,92



BLEND