

# PETIRROJO

## ORGANIC WINE

### TASTING NOTES

Wine with an intense ruby colour with violets notes. Modern and fresh fruity aromas of cherry, red currants and berries. Juicy on the palate, great finesse and well-rounded tannins.

### PAIRING SUGGESTIONS

It pairs perfectly with strong and spicy flavours, beef preparations, seasoned hams and ripe cheeses.

Recommended Serving : Autumn/Winter 16°C.  
Spring/Summer 13°C.

### HARVEST:

100% hand-harvested in 350 kg bins, with selected clusters.

### WINEMAKING:

Pre-fermentative maceration of 5 days at 10°C. Fermentation for a period of 7-10 days at 28°C.  
Post-fermentative maceration of 7-14 days.

### AGING:

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

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### VARIETIES:

100% Cabernet Sauvignon

### APPELLATION:

Valle del Maipo – Valle del Maule

