



YEGUA ROJA



ENTRY LEVEL

Description

VARIETY: Red Wine
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 12°

Vineyards

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

Climate

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

Vinification

The red grapes were harvested by hand at the middle of April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wine is stabilized and filtered carefully to keep all the fruit.

Notes From Our Winemaker

Our red wine has a light ruby colour. The smell has a fresh fruits and plums. Elegant with good balance. Its tannins are soft and mature. A great choice to match with red soft meats, spaghetti or soft cheeses

Recommended Serving Temperature

Between 17° - 18°C

