



WINE OF CHILE

# QUINTA LAS CABRAS

It is a tribute to the way of life that the first families once had in Las Cabras, a place near the Peumo Valley DO Valle de Cachapoal. The "Quintas" were family mansions where countless stories were written, different generations lived, passionate about the land and it is where they began to make wine in the area. Quinta las Cabras wine is an invitation to reconnect with our roots and the essence of origin.

## CARMENÈRE 2021

Vineyard Region

Cachapoal Valley, Peumo

100% Carmenere



### Maturation

The grapes are harvested, destemmed and mechanically ground. The must is pumped into a fermentation tank, followed by the application of selected yeasts. During fermentation, open pump-overs are made to improve fruitiness, keeping the temperature controlled at 26-28 °C for 7-10 days. Part of this mixture was subjected to the micro-oxygenation technique. Malolactic fermentation occurs naturally.



### Nose

Aromas of ripe black fruits, blackberries and plums



### Palate

Sweet and complex entry, juicy and smooth on the middle palate. Long and clean finish. Medium concentration and well balanced.



### Food Matches

This wine is excellent with light red and white meats, pasta and cheeses. Serve at 16 ° -18 ° C.



### Storage temperature

Optimal 15°C



ALC/VOL: 13,0 % MR: 3,6  
ACIDITY: 5,2 g/l (in tartaric acid) PH: 3,79

[www.quintalascabras.cl](http://www.quintalascabras.cl)