



GRENACHE

WINE MAKER

Alphonse DeRose

ORIGIN DENOMINATION

Peralillo, Santa Ana, Colchagua Valley Chile

VARIETIES

Grenache

ALCOHOL

14.3%

WINE MAKING

FERMENTATION

Natural yeast controlling temperature under 30°C (86°F)

AGEING

25% Aged for 12 months in New French Oak Barrels

75% Aged for 12 months neutral oak barrels

TASTING NOTES

COLOR: Garnet

NOSE: Strawberries, Raspberries, White Pepper

MOUTH: Fruit and berry freshness with light acidity, Medium short, fresh finish

RECOMMENDED FOOD PAIRINGS: Duck Confit, Beef Empanadas

Serving Temperature 14-16°C (57-60°F) In Summer recommend 15 min. refrigeration prior to serving

