

P●R FIN
[at last]



P●R FIN. At Last. At long last.
This is **THE** blend.
The whole night. Searching the
entire winery. Tank by tank.
But I got it.
P●R FIN. Enjoy. I'm going to bed.

Red Blend Reserva Wine

Variety	: Syrah - Malbec - Carménère - Petit Verdot
Vintage	: 2013
Appellation	: Maule Valley, Chile
Composition	: 48% Syrah 23% Malbec 18% Carménère 11% Petit Verdot
Ageing Potential	: Best consumed in 4 to 5 years.

ANALISYS

Alcohol	: 13.6 %
PH	: 3,55
Total Acidity	: 5,44 g/L
Residual Sugar	: 2,65 g/L

VINIFICATION

The grapes were fermented in stainless steel tanks between 26°– 29° C.

- **Soils:** Deep clay soils of medium to low fertility.
- **Climate:** Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean.
- **Harvesting:** Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.

The grapes were cold macerated for 5 days, then fermented in stainless steel tanks between 26° – 29° degrees for 10 days. Then the wines were aged in a mix of new and used barrels for 8 months.

ORIGIN

Syrah from Batuco Vineyard 48%
Malbec from El Peral Vineyard 23%
Carménère from Batuco Vineyard 18%
Petit Verdot from El Peral Vineyard 11%

WINEMAKER'S NOTES

Relish the bright red fruit, spicy complexity and long lingering notes of this exquisite blend.

