

Intense ruby red color with violet notes, deep, on the nose, pleasant aromas of fresh red fruits, species, delicate mix, soft, juicy mouthfeel with round, soft, silky tannins, structure and average volume, elegant, good balance.

# OWM

HAND - MADE

## BASIC ANALYSIS

### COLCHAGUA VALLEY

2017 | BLEND  
NO FILTRATION

YIELD 2017 7.000 y 9.000 kg/ha

33% CARMENERE

21% PETITE SIRAH

17% PETIT VERDOT

13% CAB SAUVIGNON

8% TEMPRANILLO

8% MALBEC

PRODUCTION 7.300 bottles

STORAGE TIME — 6 - 8 years

AGING 24 months, used french barrels (2,3 & 4º times)



ALCOHOL	13,6°
RESIDUAL SUGGAR	1,21 g/l
pH	3,64
VOL. ACIDITY (C2H4O2)	0,65 mg/L
TOTAL ACIDITY (g/L)	5,64 g/L



## OUR GRAPES

The vineyard is located 15 km south-west from Santa Cruz, Colchagua. The area is known as "Panama Valley" which is characterized with a microclimate that differentiates it from the nearby sectors.

The grapes destined for this blend were selected from pruning time, controlling the yields in every one.

This grapes are located in gentle slopes in the vineyard, selecting homogeneity over growth. The soils dominate clays, with some strata of course giving greater strength and expression to the wine.

During the winter of 2016 we registered 473 mm of rain. A normal spring, no delays in blossoms and rain-free condition maintain good sanity.

No rains in summer helps the good sanity, March was very warm, producing a slight advance in the harvest helping prevent any botrytis in April.

As a result, we achieve good aromatic expressions and tannic structure. Our grapes are picked and destemmed by hand, in a process that not take more than 5 hours.

The fermentation process is spontaneous, working only with no commercial yeast.

The fermentation takes place in small recipients (800 kg capacity), taking about to 15 to 25 days to end the alcoholic fermentation.

Once the alcoholic fermentation is finally end we move by gravity the wine to used barrels keeping there for 24 months.

The malolactic fermentation is done in this french barrels, we move the wine at least two times for a cleaning process after the bottling process.

We keep the wine in used french barrels (2, 3 and 4 times) for aging. No filtration is required.



## SUGGESTIONS

### STORAGE TIME

Can be drink now or keep it for 6 to 8 years for aging

### DRINKING TEMPERATURE

16°C SUMMER

18°C WINTER

### DECANTING

Decant at least an hour earlier to allow greater expression.



### FOOD PAIRING

Red meats, pastas, spicy food like asian, a table of cheese. &

