

# PILLO DE PANAMÁ 2022

<b>VARIETY</b>	60% Cab. Sauvignon + 20% Syrah + 20% Malbec
<b>ORIGIN</b>	Colchagua
<b>TOTAL PRODUCTION</b>	12.529 bottles
<b>ALT &amp; EXP</b>	North – 135 mts
<b>PRUNING</b>	Apitonada
<b>VINEYARD DENSITY</b>	2.666 and 4167 pl/ha
<b>HARVEST</b>	April 05
<b>SOIL</b>	Granitic
<b>VINIFICATION &amp; FERMENTATION</b>	Co-fermentation & aging in steel tank
<b>AGING</b>	8-month steel tank
<b>FIRST HARVEST/LABEL</b>	2016
<b>ALCOHOL</b>	13.5
<b>NOTES</b>	This ruby-colored wine has pleasant red fruit and spicy aromas, a smooth, juicy mouthfeel, medium structure and body and well-rounded tannins that are nicely balanced with the acidity.

**PAIRING**

Thai food, mildly spicy dishes, grilled meat, cold cuts and semi-mature cheese. Also good pairing with chocolates.

**DRINK T°**

16°C summer – 18°C winter

**AGEING  
POTENTIAL**

5 years

