



Cinsault reserva 2021

Variety **100% Cinsault**
Vineyard **Portezuelo / Santa Berta Millapel**
DO **Itata Valley**

Alcohol	14,5%	alc/vol
Total acidity	2,74	g/L sulfuric
pH	3,92	
Residual sugar	2,54	g/l glucose
Free sulphur	22,00	mg/L
Total sulphur	56,00	mg/L
Volatile acidity	0,48	g/L acetic
MLF	100%	





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Winemaking notes

Cinsault from Portezuelos' granitic soil with low fertility. Yield of 8 ton/ha with 2.900 plants/ha. Ungrafted vines on bush training with no irrigation.

Hand harvested. Destemmed, without crushing the grape, fermented at 25°C. After 10 days is devatted. Natural sedimentation for 2 days and then is transferred to 7,000 litre casks for the MLF process. After 6 months the wine is bottled.

Tasting notes

Pale red in colour. Juicy and earthy aromas, like cherries. The palate is soft with fresh and round tannins. Ideal for simple hot dishes. Pizza, grilled mussels, scallops, machas a la parmesana (pink clams with parmesan cheese) or to enjoy as an aperitif at a slightly lower temperature.

Serve between 10 and 16°C, depending on the food.





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Bottle

Type	Ecova Classica P28	
Colour	Green	
Weight	400	grs.
Volume	750	cc
Height	30,2	cms.
Diameter	7,5	cms.
Total weight	1.140	grs.
Barcode	0659438775372	



Case

Type	6 bottles in upright position	
Length	23,7	cms.
Height	31,4	cms.
Width	16,0	cms.
Volume	0,0119	m3
Total weight	7.190	grs.

