



LIMITED RESERVE

Premium Wine

BRAND

Corta Hojas Wines

LEVEL

Limited Reserve

ORIGEN

Lontue Valley
Central Valley

COMPOSITION

Petit Verdot 32 %
Carmenere 22%
Cabernet Franc 18%
Syrah 18%
Cabernet Sauvignon 10%

Harvest

Harvest Manual in boxes of 13 kg . Mid to late in April.

Winemaking

Processing gravitational cluster selection. Sulfited 5 g/hl Cold maceration for 72 hours, fermentation between 28 and 30 ° C for 6 days with postfermentative maceration according to taste. It comes from the selection of the best lots that have remained between 12 to 14 months in barrels of French and American oak.

Are mixed and cooled to 0 ° C for 3 days. Gross filtration and bottling.

Tasting Notes

Intense and deep red color. Fruity and complex nose. Blend of spices with notes of ripe red fruits. Its oak aging gives it a mild base that complements the fruit beautifully.

The palate is soft and juicy. Good volume with great balance and perfumed. Great aftertaste, long and vibrant.

Recommendation Gastronomic

As a wine of great complexity and power in the mouth achieved its best dishes accompanied by delicate tastes and flavors. White meat in the company of herbs are a good complement to this wine.