



Chilano Red Blend

The grapes were harvested between 4 and 26 April, when their organoleptic qualities, aromas and tannins were at their best. The clusters were then transported and selected.

The clusters were destemmed and crushed, then put into stainless steel tanks. There the grapes underwent a pre-fermentative maceration to draw out the maximum colour and aromas. Then the must was fermented at controlled temperatures (24°C-26°C).

Our Tasting

Visual : Deep ruby red in colour

Olfactory : The nose reveals deep red fruit, such as raspberries and strawberries, which makes this wine a complex wine with a very interesting nose.

Gustatory : Elegant and good volume en mouth, with long lasting tannins, that give it a surrounding body with a clean, long and persistent finish.

Pairing : Best served at between 16°C and 18°C. This wine pairs well with rip cheese, red meat and duck.

Country
Chile

D.O. / Area
Central Valley

Producer
VyF Wines

Type
White

Grape
Cabernet Sauvignon 85%
Syrah 15%.

Vintage
2019

Alcohol
13.5%

Bot/cx
12

Capacity
750 and 1500ml

