

# Tierra del Sol Red Blend

## *Carmenere & Cabernet Sauvignon*

---

*Appellation: Limarí Valley, Chile*

*Vintage: 2015*

*Alcohol: 13,5% by Vol.*

*Winery: Bodegas Tierra del Sol*

---

*The sun is a vital component of every wine growing region: it is one of the reasons why each variety of grape expresses its unique character.*

*This is why the Tierra del Sol (Land of the Sun) project aims to identify the grapes that have best adapted to each region.*

### **Winemaking:**

High vertical vine training with 6,850 plants per hectare.

Low yield, maximum production 2 bottles per plant.

Grapes are hand harvested in 20kg boxes during the first week of April.

Fermented at 28°C in temperature controlled stainless steel tanks. The wine is then left with its solid parts for 12 to 15 days to macerate, then matured in French oak barrels for 6 months

### **Tasting notes:**

This wine has an intense ruby color. Its a fine example of a complex wine with ripe fruits and hints of hazelnut and chocolate. It is a powerful and concentrated wine with tannins that are ripe and elegant.

It pairs well with red meats, beef, roast beef and strong cheeses.



UPC 827599900920  
CASE CONTENT: 12x750ML  
CASE WEIGHT: 37 Lb.  
CASE QTY per pallet LAYER: 14 (70 total)

