



ANTAWARA

WINES



EGO CLASSE BOTTLE

DIAMETER
24 MM



LENGTH
49 MM

BARREL SELECTION

65% CABERNET SAUVIGNON, 18% SYRAH, 10% CARMENERE, 7% PETIT VERDOT



D.O MAIPO VALLEY

Alc.: 13,8%

Residual Sugar: 3 g/l

Weight: Empty bottle = 865 gr | Full case of 6 bottles = 11 k

Height: 316 mm

Punt: 61 mm

Color: Ebony

Labels: 4 colors, 1 foil

Capsule: Polylam (one color), Design Polylam,
Wax (red, blue, black).

Cork: Natural Cork

Units of 6 boxes (containers shipped to floor):

- Container 20 = 1.900
- Container 40 = 2.200
- Container 40 HC = 2.200

COLOUR | Intense ruby red color, with violet tints

AROMA | ovely ripe cherries, cassis, strawberries, smoked notes and spices from aging in French oak barrels.

PALATE | Flavors of vibrant ripe red fruit, blueberries and light toasted touch, accompanied with silky tannins. Complex, long, persistent and seductive wine.

VINIFICATION | Manual harvest in small cases. Bunches selection, in order to get only the best, to be transformed into our wine. Cold soak for 5 days at 10°C, to extract

color and aromas. Then a fermentation was carried out at temperatures of 26-28°C, in which pumpovers were made to extract color, flavors and tannins.

10 day post-fermentation maceration, to complete the extraction of the skins and seeds of the grapes. Later, the wine was transferred to French oak barrels where the malolactic fermentation took place and oak aging for 14 months.