



ANTAWARA

WINES



EGO CLASSE BOTTLE

DIAMETER
24 MM



LENGTH
49 MM

CENTENIAL VINES

RED BLEND OF CARIGNAN, CABERNET SAUVIGNON AND CINSULT



D.O MAIPO VALLEY

Alc.: 14%

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

This special blend of Carignan, Cabernet Sauvignon and Cinsault is produced from bush vines of 100 years old vines.

Dry farming vine bushes is an old growing practice introduced in Chile by Spanish Conquerors five centuries ago. Grapes result in thicker skins, rich in aroma, color and tannins product of the concentration of nutrients due to low yields.

Grapes are hand harvested early in the morning and macerated in cold temperature before fermentation. After the fermentation ends, this wine is aged in French and American oak new barrels for a period of 12 months, resulting in a strong and bold wine, rich in aromas of plum and strawberries marmalade, vanilla, chocolate, tobacco, black pepper and cassis, all together framed in a nice toast and wood aroma of oak.

We recommend enjoying this wine at 18°C using a wine decanter. Ideal pairing roasted lamb, grilled veal and duck.