



# ANTAWARA

WINES



ALEKA BOTTLE

**DIAMETER**  
24 MM



**LENGTH**  
49 MM

## ICON

75 % CABERNET SAUVIGNON, 18 % CARMENERE, 7% PETIT VERDOT



## D.O MAIPO VALLEY

Alc.: 14%

Residual Sugar: 3 g/l

**Weight:** Empty bottle = 1200 gr | Full case of 6 bottles = 13 k

**Height:** 325 mm

**Punt:** 55 mm

**Color:** Antique Green

**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 = to be confirmed
- Container 40 = to be confirmed
- Container 40 HC = to be confirmed

**COLOUR |** Intense deep ruby red, with purple notes.

**AROMA |** Fine oak toast, graphite and smoked, mixed with powerful red fruits, such as sweet cherries and ripe plums, cassis, blueberries and blackberries.

**PALATE |** Its mouth is a combination of intense ripe red fruits, berries, cassis and elegant toasted from its time in French oak barrels. Round and silky tannins. Long, complex 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 7 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.

14 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 24 months.