

LA PRENSA

TEMPRANILLO



COUNTRY: Chile

REGION: D.O. Central Valley

VARIETAL: Tempranillo.

BRAND: La Prensa

ALCOHOL: 12.5%

SIZE: 750 ml



TASTING NOTES

Our Tempranillo wines have a ruby red color, aromas of fruits such as cherries and plums and spices such as cloves. Pleasant freshness, aromas and good acidity. Soft tannins, good structure and volume. It matches with white meats, pasta and cheeses.

Recommended Serving Temperature: 16°C.

VINEYARD

Our vineyards are located in Villa Alegre, in Maule Valley, one of the main regions of Central Valley. We have a mediterranean climate, with 735 mm of rain per year, and very sunny and dry summers. The vines grow in alluvial soils, composed mainly by clay and sand. The great range of temperature between day and night allows our grapes to develop ripe tannins, rich aromas and high concentrated flavors.

WINEMAKING

The grapes were harvested by hand in early March. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.