

ECHEVERRIA

ELEMENTOS 2017

PREMIUM BLEND



ECHEVERRIA®

Family Wines

"Opaque purple with pink hues, offers intense aromas of cherries and strawberries which combine with delicate notes of coffee, spice and tobacco. In the mouth, fresh and elegant with round and delicate tannins and a long and juicy finish."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Maipo Valley



Entre Cordilleras Areas

GRAPE VARIETY :

85% Cabernet Sauvignon - 5% Petit Verdot - 5% Carmenere -5% Petit Syrah

HARVEST:

Cabernet Sauvignon: April 17th, 2017

Petit Verdot: March 31st, 2017

Carmenere: April 21st, 2017

Petit Syrah: April 14th, 2017

Hand-picked 18 Kg. boxes and carried to the winery immediately after cutting. Carefully selected before processing.

WINEMAKING:

Vegetarian

Vegan

- Fermented in 15.000 and 25.000 liter stainless steel tanks for 7-10 days at 25-28°C controlled temperature to dryness with selected and native yeasts (80/20).
- Extended maceration for additional 3 - 5 days.
- 100% malolactic fermentation.
- Aged in 225 liter new French oak barrels for 12 months.

ANALYTICAL DATA: (approximate data)

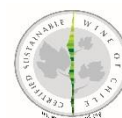
Alcohol:	14	% by vol.
Total Acidity:	5.9	grams per liter (Tart.)
Residual Sugar:	3.3	grams per liter
pH:	3.4	

SERVING T°:

Serve between 17° and 18°C.

CELLARING ABILITY:

At least 8 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Elegant – Complex – Well Balanced – Food Friendly – Concentrated
Long Finish