

# ECHEVERRIA

## ELEMENTOS 2015

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: March 25th to 27th, 2015

Petit Verdot: April 7th, 2015

Carmenere: March 6th to 7th, 2015

Petit Syrah: February 27th, 2015

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:	5.5	grams per liter (Tart.)
Residual Sugar:	2.7	grams per liter
pH:	3.5	

### 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

**ECHEWINE.COM** [info@echewine.com](mailto:info@echewine.com)