



LA CAUSA BLEND 2015



Grape varieties:

60% Cinsault
25% País
15% Carignan

Harvest Date:

Cinsault: April 17th
País: April 15th
Carignan: April 25th

Origin:

Secano Interior / Itata Valley

Vinification:

Number of days of skin contact: 7 days
Number of days of fermentation: 7 days
Fermentation temperature: 22°C- 26°C

Ageing:

Aged for 12 months in French oak (10% new oak, 90% third use)

Technical data:

Alcohol level: 14%
PH: 3,6
Acid level: 5,8 grs. /l (as tartaric)
RS: 1,8 gr. /l.

Taste Note: Rubi red color with violet tints, in the nose shows red and black fresh fruits, with hints of spices and dry fruit. In the palate it is shown delicate, with great acidity and firm tannins that give it nerve and structure.

Food pairings: Beef barbecue, stews, empanadas and charcuterie.

