

Conde de Superunda Ensamblaje

GRAPE VARIETIES: 59% Tempranillo, 16% Cabernet Sauvignon, 21% Monastrell and 4% Carmenère

DATE GRAPES PICKED:

Tempranillo: April 20th

Cabernet Sauvignon: April 29th

Monastrell: May 2th

Carmenère: May 6th

ORIGIN: Curico Valley

VINIFICATION:

Number of days of skin contact: 30 days

Number of days of fermentation: 8 days

Fermentation temperature: 27°C - 29°C

LENGTH AND TYPE OF AGEING:

Aged for 22 months in new Nevers oak

Month wine was bottled: August 2013

TECHNICAL DATA:

Alcohol level: 14 % PH: 3.6

Acidity level: 6.0 grs./l (as tartaric) RS: 1, 4 gr./l.

FORMATS AVAILABLE: 75 cl

TASTING NOTES

Elegant and dense aroma with hints of dark fruits (plums, cranberries) over a background of toasted bread. Complex, fleshy and nicely balanced on the palate, prolonged with hints of jam and tobacco to a pleasant exquisite finish.

AWARDS AND SCORES

91 Points, Conde de Superunda 2006, Wine Enthusiast, USA.

92 Points, Guía Peñin, España

95 Descorchados 2012, Chile

Medalla de Oro, Concurso Mundial de Bruselas

Gran Medalla de Oro, en CINVE, España

2010

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