



NUMERADO 17



GRAPE VARIETIES:

Cabernet Franc, Cabernet Sauvignon, Malbec

GRADE:

14.3% vol

TYPE OF SOIL:

Limarí:

It maintains traces of salts for being a semi area desertica with low pluvimetry, predominantly calcium carbonate

Apalta Valle de Colchagua:

Thick and deep soils with accumulation of maicillo and clay deposits, with the presence of colluvial corner stones of Grantic origin.

Buin, Valle del Maipo:

Located on the foothills of the foothills, soils of granitic origin with a mixture of clay, sand, and angular stones, irregular depth.

Sagrada Familia en el Valle de Curicó:

Soils of granitic origin with colluvial deposit of the hills around it.

Melozal, Valle del Maule:

Soils from remaining terraces originating from granitic sediments, caused by erosion of the surrounding hills of the valley.

COLOUR:

Lush red with shades intense violet.

AROMA:

An intense aromatic profile of dark cherries, cassis, espresso with elegant underlying sweet cooking spices

PALATE:

On the palate it has medium-high acidity, intense, thick, spicy, complex tannins.

KNOW THIS WINE BETTER

PAIRING:

Ideal to accompany red meats and lamb.