



# ALGORTA

*Winemaker Series*

## THE BLEND

*Winemaker Series represents a unique, singular path, where our winemaker obtains the best of each terroir and combines them in a wonderful way, achieving the perfect symphony.*

CARMÉNÈRE 72% - CABERNET SAUVIGNON 12% - PETIT VERDOT 10%

*Carmenere provides softness, notes of black fruits and spices, our Cabernet Sauvignon adds structure and complexity, and Petit Verdot contributes elegance and depth with body.*

CLIMATE	MEDITERRANEAN WITH VERY HOT AND DRY SUMMERS. THIS BLEND FINDS THE BEST OF EACH MICROTERROIR AND EACH STRAIN, TO ACHIEVE A REMARKABLE COMBINATION.
AGING	IN FRENCH OAK, 50% NEW BARRELS, FOR 14 TO 16 MONTHS, IN ORDER TO ROUND OUT AND DELIVER MORE STRUCTURE AND COMPLEXITY. FINALLY, 6 MONTHS IN A CONCRETE TANK TO PROVIDE MINERALITY, SOFTEN THE TANNINS AND IMPROVE THE STRUCTURE OF THE WINE.
PAIRING	IT IS RECOMMENDED WITH A WAGYU STEAK, RACK OF LAMB ROASTED WITH FINE HERBS, MORCHELLA RISOTTO, GAME MEATS, MATURE CHEESES AND GOOD MUSIC.
TASTING NOTE	COLOR: DENSE PURPLE COLOR, WITH RUBY HIGHLIGHTS. AROMA: EXPRESSIVE, WITH NOTES OF RIPE BLACKBERRIES, CEDAR, LEATHER, EARTH AND NUTMEG. PALATE: VERY ELEGANT, SILKY, GENTLE TANNINS, A SLIGHT MINERAL FINISH THAT LINGERS PLEASANTLY. IT SHOWS REMARKABLE BALANCE.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE, AWAY FROM LIGHT SOURCES. WINE READY TO DRINK OR STORE FOR UP TO 15 YEARS.
RECOMMENDATION WHEN SERVING	NO MORE THAN 16° C. DECANT FOR 40 MINUTES.

HARVEST 2022	ALC. 14,0%	GRAPE BLEND	D.O. RAPEL VALLEY