

CASA CREBAR

VINEYARD SELECTION

RESERVA

RED BLEND 2019

VITICULTURE

VINEYARD SOURCE:
SOIL TYPE:
CANOPY MANAGEMENT:
CLIMATIC DATA:

EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA
STONY ALLUVIAL-COLUVIAL
VERTICAL SHOOT POSITIONING
SUBHUMID MEDITERRANEAN WITH 750MM
RAINFALL DURING WINTER

ANALISIS

| | |
|----------------|---|
| VARIETIES | :70% Cabernet Sauvignon :30% Carmenere |
| ALCOHOL DEGREE | :13,5% |
| RESIDUAL SUGAR | 14 g/L |



WINEMAKING TECHNIQUES

| | |
|--------------------------------|---|
| HARVEST: | The grapes were harvested and immediately refrigerated at temperatures between 12 and 16° C. |
| CRUSHING: | The grapes are crushed in a roller crusher. The fermentation tank are filled with the crushed grapes. |
| COLD MACERATION: | The crushed grapes are benefit from contact between the juice and the grape skins for 48 to 72 hours in low temperature (under 15 °C). This technique increases the aromatic extraction and the color extraction. |
| INOCULATION: | The juice is then inoculated with a selected pure yeast culture. |
| FERMENTATION: | Fermentation is carried out between 25 and 28 °C during 8 days. |
| COLOR EXTRACTION: | Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner. |
| POST. FERMENTATIVE MACERATION: | The wine is left on skins for one week after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted. |
| MALOLACTIC FERMENTATION: | During post - fermentative maceration stage, the wine undergoes malo-lactic fermentation for action of Leuconostoc oenos Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malo-lactic fermentation usually occurs naturally. |
| RAKING: | After malolactic fermentation , the wine is allowed to settle and is then raked under carbon dioxide protection (CO2) to remove the gross lees. |
| AGING | 100% of the wine is stored in stainless steel tank. Time of storage is usually 5 - 6 months. Temperature of storage is in the range of 12 to 18°C. |
| FINING: | To remove phenolics and bitter tannins is used Egg- white or albumen. Finally, the wine is filtered with diatomite earth. |
| COLD - STABILIZATION: | The wine is cold-stabilized by chilling to between -4°C and -2°C. Finally, the wine is filtered with diatomite earth. |
| BOTTLING: | The bottling is carried out in Monoblock GAL, with inert gas protection. Before the filling, the wine is filtered with Pad filtration. |

TASTING NOTES

Ruby red color, light and fruity.

WINE AND FOOD

As an apertif, with roast beef, pastas