



OROCOIPO



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| Type | Red Wine, Super Premium |
| Grape | Carmenère 100% |
| Classification | Appellation " Aconcagua Valley, Panquehue, Chile" |
| Production | Average 7,000 bottles of 750 cc. |
| Altitude | 550 meters above sea level |
| Vine Training System | Double Gouyot |
| Density | 4,202 vines per hectare |
| Harvest | 2nd to 4th week of April |
| Winemaking | After crushing, the juice is cold macerated prior to fermentation followed by a further post-fermentation cold maceration process . |
| Fermentation | In stainless steel vats of 100 hl |
| Ageing | 18 months in French oak barrels 225L – 30% new |
| Refinement | 18 months in bottle |
| Alcohol by Volume | 14.5% |
| Serving Temperature | 16°– 17°C |
| Storage potential | Up to 15 years. |
| Best ratings | 93 points Susie & Peter – Chile Wines of the Year |



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