



TATAY DE CRISTÓBAL

Type	Red Wine, Icon
Grape	Carmenère 90% - Petit Verdot 10%
Classification	Appellation " Aconcagua Valley, Panquehue, Chile"
Production	Average 4,200 bottles of 750cc
Altitude	500 meters above sea level
Vine Training System	Double Gouyot
Density	3,472 vines per hectare
Harvest	4th week of April to 2nd week of May
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 50 hl
Ageing	30 months in French oak barrels 225L – 100% New
Refinement	48 months in bottle
Alcohol by Volume	14.5 % - 15.0%
Serving Temperature	16 - 17°C
Storage potential	Up to 20/25 years.
Best ratings	97 points R.Parker 97 points M.Copello 96 points J.Suckling 4.8 points Vivino

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