

“D”

2007 Harvest

“D” is the result of the best of our domaine: Vineyards with an average longevity of 60 years along with refined winemaking techniques make a blend of high quality, worth tasting by connoisseurs.

TASTING NOTES

Intense and brilliant red color with delicate violet hues. Its aromas remember ripe black fruit and blackberries, delicate spiced hints of pepper and anis, toasted oak and vanilla, product of its aging in French barrels. In the mouth, it results well-balanced and pleasing, with silky tannins, good acidity, and a long and elegant finish.

Varieties

40% Cabernet Sauvignon, 30% Carménère, 20% Malbec and 10% Cabernet Franc. The varieties come from clay loam soil, which is irrigated with melted ice from the Andes Mountains, two to three times per year.

Origin

La Oriental Estate, Maule Valley, Chile.

Harvest

Hand harvested between April 25 and May 10, 2007.

Bottled

During spring 2009.

Aging

Aged in French oak barrels, medium toast, for 24 months.



Food Pairing

Serve it with spicy food, aged cheeses, meats like ostrich, beef, lamb and pork.

Serving

Before 2014, decant the wine and let it breathe for one hour and serve it at 64.4°F (18°C)

Best Served Before

2020, stored at temperatures between 60.8°F (16°C) and 64.4°F (18°C).

Alcohol: 14% v/v

pH: 3.5

Residual sugar: 2.7 g/l

Total acidity: 4.7 g/l (TA)

Export package: 6 x 750 cc