

Perla Negra

One

“Perla Negra” honors its name: It is a jewel cultivated in The Maule Valley, thanks to a most delicate production process and the select use of the oldest and best musts of our domaine.

TASTING NOTES

Black Pearl shows an intense ruby red color. On the nose, it remembers fine spices, smoke and blackberries, as well as interesting hints of oak and vanilla, product of its aging in French barriques. In the mouth, it reveals balanced, with a mix of flavors resulting from the assembly of the different grapes, with an elegant, fine and long ending.



Varieties

50% Cabernet Sauvignon, 20% 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 27 and May 20, 2005.

Bottled

During winter 2007.

Aging

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

Awards and Distinctions

Gold Medal, Catad'Or W Santiago 2011 Wine Awards, Chile.

Food Pairing

Serve with meats like ostrich, beef, lamb and pork. It is an excellent accompaniment to spicy dishes and aged cheeses.

Serving

Before 2013, decant the wine and let it breathe for one hour, serve at 64.4°F (18°C).

Best Served Before

2018, stored at temperatures between 60.8°F (16°C) and 64.4°F (18°C).

Alcohol: 13.5% v/v

pH: 3.5

Residual sugar: 2.9 g/l

Total acidity: 5.2 g/l (TA)

Export package: 6 x 750 cc