

FOLATRE

VINEYARDS & WINERY
CHILE



Heroe Nacional Special Selection **CABERNET SAUVIGNON CARMÉNÈRE-MERLOT-SYRAH**



On February 12, 1818, the first anniversary of the Battle of Chacabuco. Supreme Director of Chile, General Bernardo O'Higgins, proclaimed, swore, and signed the Chilean Independence Act in the city of Talca, located very close to Curicó.

GRAPE VARIETIES	40% Cab Sauv / 20% Carm / 20% Syrah / 20% Merlot	ALCOHOL	13,8v/v*
VINEYARD	Los Robles	RESIDUAL SUGAR	7,98 g/l*
APPELLATION	Curicó Valley	pH	3,60 *
HARVEST YIELD APROX	8 ton/ha	TOTAL ACIDITY	2,93 g/l*
		SERVING TEMPERATURE	15-18°C- 59-65°F

*Technical parameters are referential and can vary according to the harvest

Winemaking

The grapes are handpicked in 15 kg bins before sent to the first table selection. The bunches are then destemmed and the berries passed through a second table selection before being crushed with a smooth pressing.

Pre fermentative maceration for 7 days at 8°C, fermentation at 28°C and post fermentation for 10 days.

Ageing

6 months in French oak barrels.

Tasting Notes

Our Special Selection enhances the main characteristics, from the Carménère its roundness and spicy expression, from Cabernet Sauvignon, its complexity and elegant structure, from Merlot, its red fruit and acidity, and from Syrah, its exuberant and attractive aromas .

Héroe Nacional is made with carefully selected grapes that are harvested from select vineyards in the renowned Curicó Valley. Delicate notes of plums and cherries. Subtle, velvety tannings lead way to a delightfully elegant finish.

Perfect with barbecued meats such as lamb, sautéed bacon...

