

# FOLÂTRE

VINEYARDS & WINERY  
CHILE



## *Pichaman* **ASSEMBLAGE**

Pichaman, the name of an old terminal train station. Its name comes from the Mapudungun language and means "Little condor". The Folâtre Family, of French origin, first came to this area by train, where they settled after seeing the stunning land and its possibility to cultivate wines, a winegrowing tradition since then.



<b>GRAPE VARIETIES</b>	95% Carménère / 5% Merlot	<b>ALCOHOL</b>	13,5 v/v*
<b>VINEYARD</b>	Los Robles - Río Claro	<b>RESIDUAL SUGAR</b>	2,07 g/l*
<b>APELLATION</b>	Curicó Valley	<b>pH</b>	3,82*
<b>HARVEST YIELD APROX</b>	8 ton/ha	<b>TOTAL ACIDITY</b>	3,07 g/l*
		<b>SERVING TEMPERATURE</b>	14-18°C-58-65°F

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

### *Winemaking*

Pre-fermentative fermentation for 7 days at 8°C. Alcoholic fermentation between 26°C and 28°C for 15 days, and again 15 days of post-fermentative maceration. Malolactic fermentation in first and second used barrels.

### *Ageing*

16 months in French oak barrels

### *Tasting Notes*

Deep purple- black color. On the nose, you can enjoy full aromatic fragrances, with notes of pepper, bitter chocolate, black pepper and blackberries. The taste in mouth is very smooth, bold and fresh tannins representative of our Premium terroirs. The finish in mouth is long and balanced, you can perceive hints of vainilla.

Enjoy with pastas, red meats, orange duck and sweet and sour oriental meals.

### *Awards and Medals*



**Catad'Or** -(Chile, June 2017)  
Great Gold Medal



**Concours Mondial de Bruxelles** - (Chile, November 2016)  
Gold Medals



**Descorchados 2016** -(Chile, November 2015)  
89 points



**Jancis Robinson** -(UK, February 2015)  
17 points

