

FOLÂTRE

VINEYARDS & WINERY
CHILE



Pichaman Blend Reserve **CABERNET SAUVIGNON SYRAH-MERLOT**

Pichaman is the name of an Old Train Terminal train station. Its name comes from the Mapudungun (Chilean native) language and means "Little condor". The Folâtre Family, of French origin, first came to this area by train, in the early 19th century, where they settled after seeing the stunning land and its possibility to cultivate wines. A winegrowing tradition since then.

GRAPE VAR.	50% Cab Sauv / 25% Syrah / 25% Merlot	ALCOHOL	14 v/v*
VINEYARD	Los Robles	RESIDUAL SUGAR	7,98 g/l*
APPELLATION	Curicó Valley	pH	3,60 *
HARVEST YIELD APROX	9 ton/ha	TOTAL ACIDITY	5,48 g/l*

SERVING TEMPERATURE 15-17°C-59-63°F

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

Winemaking

Our winemaking philosophy is to respect the purity of the fruit that comes from our very best terroirs. A truly hand crafted wine, we nurture our vines and attend to every detail to preserve the potential of the grapes.

Pre fermentative maceration for 7 days at 8°C, alcoholic fermentation at 28°C and post fermentation for 10 days. Blending of grape varieties one month before bottling.

Ageing

10% of French Oak

Tasting Notes

A fresh red wine. At the nose the wine is tasty with attractive notes of fresh red fruits. The mouth is well-balanced with silky tannins. It's a refreshing, elegant and complex wine.

Perfect with white meats, red meats, salads, cold cuts, Chinese and Italian foods.

