

FOLÂTRE

VINEYARDS & WINERY
CHILE



Pichaman Special Selection **CABERNET SAUVIGNON CARMÉNÈRE-MERLOT-SYRAH**



Pichaman, the name of an old terminal train station. Its name comes from the Mapudungun language used by natives 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 grapes, a wine making tradition since then....

GRAPE VARIETIES	40% Cab Sauv / 20% Carm / 20% Syrah / 20% Merlot	ALCOHOL	13,8v/v*
VINEYARD	Los Robles	RESIDUAL SUGAR	5,70 g/l*
APPELLATION	Curicó Valley	pH	3,80 *
HARVEST YIELD APROX	8 ton/ha	TOTAL ACIDITY	2,93g/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 ageing 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 .

A purple with deep red hints. At the nose the wine is tasty with notes of ripped black fruits
The mouth is balanced with deep and bold tannins.

It is an elegant and structured wine.
Perfect with red meat and cheeses

