

ICON - LIMITED EDITION RESERVE PETIT VERDOT

D.O MAIPO VALLEY LONCOMILLA - SAN JAVIER | ALC: 14,5% | ACID: 5.3 G/L | RESIDUAL SUGAR: < 4 G/L



TASTING NOTES

COLOR | Intense deep ruby color, with purple highlights.

AROMA | Displays fine and ripe dark fruit aromas such as blackcurrant and blueberries, it shows pepper, spicy fragrance, developing cloves, charred wood, smoke and finishing with strong hints of leather and tobacco.

PALATE | In mouth it's a combination of ripe black fruits, and elegant toast wood from its time in French oak barrels. In the aftertaste we can feel spices and mushrooms flavors. Its round with medium high acidity and silky tannins. Long, complex and seductive wine.

FOOD PAIRING | Excellent companion for roasted pork, Australian Sirloin Steak, Iranian Beryani.

SERVING SUGGESTION | 15°C to 18 °C.

WINEMAKING & VINEYARDS

WINEMAKING

HARVEST | 100 % Manual (Annual limited yield 10.000 cases)

VINIFICATION | 100% manual harvest in small cases. Bunches selections, in order to get only the best, to be transformed into our wine. Cold soak for 20 days at 10°C, to extract color and aromas. Then a fermentation was carried out at temperatures of 26 °C- 25 °C, in which pump overs were made to extract color, flavors and tannins. 14 days post-fermentation maceration, to complete the extraction of the skins and seeds of the grapes. Later, the wine is transferred to new French oak barrels where the malolactic fermentation took place and oak aging for 24 months.

VINEYARD

CLIMATE | Cool temperature climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.