



LA CAUSA BLEND

2020



Grape varieties:

70% Cinsault
20% País
10% Carignan

Harvest Date:

Cinsault: March 12
País: March 15
Carignan: March 13

Origin:

Secano Interior / Itata Valley

Vinification:

Maceration time: 17 days
Type of fermentation: Alcoholic fermentation in stainless steel tanks with 30% whole bunch and native yeast. 100% malolactic fermentation in French oak barrels.
Fermentation time: 8 days
Fermentation temperature: 22°C
Ageing: In French oak barrels for 12 months. 100% barrel of second or more uses.
Bottling Date: December 2021

Technical data:

Alcohol level: 13,5%
PH: 3,46
Acid level: 4,9 grs. /l (as tartaric)
RS: 1,3 gr. /l.

Tastes Notes: Ruby red in color with violet tints, on the nose it shows fresh red and black fruits, with hints of spices and nuts. On the palate it is delicate, with great acidity and firm tannins that give it nerve and structure. It shows its best facet accompanying beef roasts, stews, empanadas and charcuterie.

Food pairings: Beef barbecue, stews, empanadas and charcuterie.

