



Safra 2013. Jantar na Adega Brasil Empório em 02/08/2017. La Ribotta.

Technical data Parcela # 7, 2013

Type	Red Wine, Gran Reserve
Grape	Petit Verdot 31% Merlot 26% Cabernet Sauvignon 23% Cabernet Franc 20%
Classification	Appelation " Aconcagua Valley, Panquehue, Chile"
Production	83.210 bottles of 750 cc.
Production per Hectare	9,8 t; 2,76 kg per vid
Altitude	500 meters above sea level
Vine Training System	Double Cord Apitonado.
Density	3.472 per há.
Fermentation	April 20, 2013
Winemarking	After the grinding, followed by a cold maceration. Then comes the fermentation and post-fermentation maceration. To continue with 18 months aging in barrels (70% French and 30% American).
Fermentation	In stainless steel vats of 150 hl
Ageing	18 months in 30% new barrels of 225 l
Bottling	April 04, 2015
Alcohol by Volume	14.0 %
Tartaric acidity	3,21 grs/l (sulfúric)
PH	3,59
Serving Temperature	17-18°C
Storage	Minimum six a eight years.

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