



Safra 2012. Jantar na Adegas Brasil Empório em 02/08/2017. La Ribotta.

Technical data Carabantes 2012

Type	Red Wine, Premium
Grape	Syrah 85% Cabernet Sauvignon 15%
Classification	Appelation " Aconcagua Valley, Panquehue, Chile"
Production	20.336 bottles of 750 cc.
Production per Hectare	8,2 t; 1,55 kg per vid
Altitude	500 meters above sea level
Vine Training System	Double Cord Apitonado.
Density	5.208 per há
Fermentation	April 12, 2012
Winemarking	After the grinding, followed by a cold maceration. Then comes the fermentation and post-fermentation maceration. To continue with 14 months aging in barrels (50% French and 50% American).
Fermentation	In stainless steel vats of 100 hl
Ageing	14 months in barrels new of 225 l
Bottling	july 28, 2013
Alcohol by Volume	14.7 %
Tartaric acidity	3,37 grs/l (sulfúric)
PH	3.51
Serving Temperature	17-18° C
Storage	Minimum eight - ten years.

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