



LA CAUSA CINSAULT 2014



Grape varieties:

100% Cinsault

Harvest Date:

From April 11th to 15th

Origin:

Secano Interior / Itata Valley

Vinification:

50% as carbonic maceration: 5 days

50% traditional vinification:

Number of days of skin contact: 7 days

Number of days of fermentation: 7 days

Fermentation temperature: 22°C - 26°C

Ageing:

Aged for 12 months in third use French oak.

Technical data:

Alcohol level: 14%

PH: 3,8

Acid level: 4,3 grs. /l (as tartaric)

RS: 1,5 gr. /l.

Taste Note: Extremely fruity and delicate nose, with wild berries hints and reactive tannins which confer a long and a pleasant after taste.

Food pairings: As appetizer. Stews, rice and Mediterranean food in general, spiced with Mediterranean herbs (Thyme, rosemary, etc.). Blood sausage, empanadas.

