

# ACRUX



## ACRUX 2014, PREMIUM BLEND

### COLCHAGUA VALLEY

#### TASTING NOTES

Our icon wine, Acrux, is a very deep and intense ruby-red blend loaded with complexity and elegance. The nose offers aromas of ripe red fruits, jam, nutmeg, and nuts with a light touch of menthol on the backdrop. The smooth palate has good volume with firm, velvety tannins that lend it long aging potential.

#### WINEMAKERS COMMENTS

The 10-day fermentation process began with low temperatures maintained at a maximum of 24°C in order to conserve the fruity flavors and prevent over-extracting the tannins. The new wine remained on its skins for an additional 6-day post-fermentation maceration for greater volume and density. Malolactic fermentation took place during its 12 months in French and American oak barrels. The wine spent at least a year in the bottle before its release to market.

#### FOOD PAIRING

Ideal with all types of red meats as well as with cheeses such as Camembert and Cheddar.

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#### TECHNICAL INFORMATION

Composition: 35% Cabernet Sauvignon, 22% Cabernet Franc, 17% Syrah, 12% Malbec, 10% Carmenère, 4% Petit Verdot

Alcohol (%vol.): 14°

pH: 3.4

Total Acidity (gr/L): 4.9

Residual Sugar (gr/L): 3.13

Vineyard Age: 26 years