

CRAZY ROWS

CINSAULT

TASTING NOTES

Crazy Rows Cinsault is a wine with history. Bright red in color. High intensity of aromas, bright red fruit with spicy notes. In mouth is very juicy, fresh, round and honest wine that remembered the taste from the past.

This wine goes very well with pasta, chicken and also can be drink as an aperitif. To drink now, but it will preserve their characteristics for at least 3 years.

The perfect temperature for serving is 12-14°C.

VINEYARD

LAND : Pirihue, dry costal area, 20kms from Pacific Ocean,
SOIL : 350 MASL. Southacing slope
: Its coming from a very old soil, formed from granite from the Coastal Mountains, full of quartz and other minerals.
YIELD : 12.000 kg/ha coming from centenarian vines.
HARVEST : Handpicked in small boxes of 12 kg the first week of April.

VINIFICATION

: Destemmed and fermented in old concrete tanks. The alcoholic fermentation starts naturally with native yeast for 14 days without additives.

DESCRIPTION

VINTAGE : 2023
VALLEY : Itata
BLEND : 100% Cinsault

TECHNICAL DATA

ALCOHOL : 12,5°
pH : 3,52
SUGAR : 2,16
ACIDITTY : 4,04

BISQUERTT
Family Vineyards