



KORTA WINES

VINEYARDS & WINERY

PREMIUM :

Korta Reserva de Familia blend

D. O. : Sagrada Familia Valley.

Harvest: Hand-picked grapes in 13-kg cases. Harvest period: last two weeks in April.

Composition:

49% Petit Verdot
19% Carmenere
14% Cabernet Franc
18% Syrah

Vinification: Hand-selection of bunches during grapes processing done on a portable table with gravitational run off of the must; no pump used. Fermentative maceration of the must for 72 hours kept at 10-12°C. Initial fermentation by selected yeasts inoculation at 15°C. Fermentation between 28-30°C for 6-8 days with postfermentative maceration based on tasting. Post-vinification, wine ageing done in French and American oak barrels. Best lots selected after a 12 to 14- month period in the barrels. Once the selection is made, blending of all the varietal contents occur. Cooling at 0°C for 5-7 days in order to reduce crystals precipitation inside the bottles. After all this a coarse filtration is performed and the wine is bottled later on.

Tasting Note: Intense and deep red color.

Fruity and complex on the nose, mixing spices and ripe red fruits notes. Barrel ageing gives a mild base elegantly complementing its fruits. Smooth and juicy mouthfeel. Good volume, great balance, and perfumed. Pleasant, vibrant, and lingering aftertaste.

