IMPERSON



MALBECRESERVE

FOX CAVE, RED WINE

APPELLATION

Central Valley, Chile

VARIETAL COMPOSITON

85% Merlot, 15% Red Blend

ALCOHOL CONTENT

13% vol.

WINEMAKING

Harvested at the end of March. Two week maceration, soft extraction at temperatures between 26 and 28°C. The wine is kept on light lees for three months in contact with French oak. Then it continues aging in stainless steel vats until bottling.

TASTING NOTES

Dark red color. Good nose with aromas of dark fruits, violets and mocha. Palate is of medium acidity, well rounded, juicy and final note of dark fruits. Serve at 14-16 °C.

FOOD PAIRING

Pairs well with red meats and cheeses.



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