



# ORGANIC

(made with organically grown grapes - 2015)

Cabernet Sauvignon 45% | Carignan 19% | Shiraz 18% | Carmenere 13% | Malbec 5%

## VALLEY AND CONDITIONS

Origin: Chile (Maule - Itata).  
Soil: Alluvial and Colluvial  
Good permeability soils with medium organic matter contents and presence of red clays.  
Climate: Mediterranean with extended dry season

## WINEMAKER'S NOTES

Color: Intense red violet  
Nose: Complex. Fresh and intense aromas of black fruits, blackberries and violet  
Palate: Good body, vibrant and intense finish.

Carefully selected organic grapes make Palo Alto a fresh, modern blend in complete harmony with the environment. This wine stands out for its character and smoothness.



## PAIRING

Versatile, mature cheeses, pasta and red meats.



## AGING

8-10 months in used barrels and Fudres

ALCOHOL  
13,5% vol.

PH  
3,30

RESIDUAL SUGAR  
2,09 g/l

TOTAL ACIDITY (tartaric acid)  
6,34 g/l

{ Maipo Valley, Chile }