

Forajidos Andes Blend



Technical Details

- **Appellation:** D.O. Maipo Valley
- **Alcohol:** 14% vol
- **Varieties:** Carmenere, Malbec, Cabernet Sauvignon, Syrah
- **Serving temperature:** 44 - 57° F
- **Sustainable Farming**

Winemaking

- **Fermentation:** Vinification began with a pre-fermentation cold maceration at 5°-7°C followed by a 7-day fermentation in stainless steel tanks with commercial yeasts over the course of approximately 5 days at 26°-28°C, depending on the density. The process continued with a post-fermentation maceration of up to 5 days, determined by tastings.

Tasting Notes

- **Appearance:** Beautiful red in colour.
- **Nose:** The nose offers very intense aromas of red and black fruits.
- **Palate:** The palate is smooth, with very good structure, rich acidity, round tannins, and tremendous persistence.

Pairing

- Red meats, pastas with well-seasoned sauces, and BBQ!