



## Central Valley Pico Andino Red Blend

Pico Andino invites you to savour both the breathtaking vistas and the exceptional wines, crafted from vineyards nestled at the foot of the majestic Andes.

### Region:

The grapes come from the Central Valley, one of Chile's main wine-growing areas. The weather is like the weather in the Mediterranean region, with hot, dry summers and short, mild winters. Because it is close to the sea, it is always damp and foggy in the morning. This means the grapes ripen slowly, and the wine is of a high quality.

**VARIEDAD:**  
Carmenere, Malbec, Syrah

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
13%

**RECOMENDACIÓN DE SERVICIO:**  
Between 14 and 16 °C

### Notas de cata

Fresh plum and herbs from the field, blue flowers, complexity and aromatic harmony. Medium-high volume, persistent and frank, firm and elegant tannins, great persistence.

### Maridaje

Perfect accompaniment to game meats and spicy dishes and pastas.

### Información técnica

The wine is crafted from a meticulous selection of Malbec, Syrah and Carmenère grapes, harvested separately to optimise the varietal expression of each. The alcoholic fermentation process was conducted at a controlled temperature of 24°C, followed by a three-day post-fermentation maceration to extract the maximum aromatic and tannic compounds. Prior to malolactic fermentation, the base wines were blended in order to achieve optimal integration of the three varieties, resulting in a complex and balanced blend.