

Clos Centenaire Maule Valley - Casa Donoso

The Producer:

Maule Valley is Chile's oldest wine region, about 150 miles south of Santiago, and is mainly volcanic soils. Casa Donoso has 4 vineyard areas around the town of Talca

The Wine:

Grape(s): 40% Cabernet Sauvignon 30% Carmenere, 20 % Malbec, 10% Cabernet Franc.

Area: All of the grapes come from Donoso Group Estates, in Maule Valley. Cabernet Sauvignon and Carmenere come from a Central Maule Estate; Cabernet Franc and Malbec come from a Coastal estate.

Vine per ha: 2,600 to 4,000 Per Ha

Age of the vines: 40 years old.

Vinification: There is a 1-2 week pre-fermentation maceration at 20-22°C, followed by a 7 day fermentation at 27-28°C. There is a complete malolactic fermentation

Ageing: The wine is aged in French and American oak barrels for 12 to 18 months – depending on the nature of the vintage. A quarter of the wine is aged in first use barrels, a quarter in second use a quarter in third and a quarter in fourth use. The wine is then bottled and given 5 months ageing before release.

Tasting Notes:

This wine has a brilliant and deep ruby-red color. with violet hints. On the nose it is complex and elegant, delivering ripe fruit and floral and subtle aromas of cedar and tobacco. In the mouth it is balanced, enveloping, with mature tannins and a pleasant finish.

Code: 7903
ABV: 13,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork



CASADONOSO

W I N E R Y

