

Technical Sheet Neyen 2005

Variety: Carmenère 50% - Cabernet sauvignon 50%

Vineyard: Apalta, Santa Cruz, Colchagua Valley

Harvest: Manual

Soil: Granitic

Climate: Semiarid Mediterranean

Age: 35 - 120 years

Barrel: 14 month in French oak.

Colour: Intense ruby red.

Nose: Fresh, complex and well balance. Ripe Blackberries, cassis and red fruits evolves with

elegance in the glass.

Palate: A fresh, fine and dense attack. Exceptional tanins and structure. Good balance and

persistent finish in the mouth.

Alcohol: 14%

Total acidity: 3,41 g/l

pH: 3,59

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