

TIERRA SECRETA



PR
PREMIUM RESERVE
18 MONTHS IN FRENCH OAK BARREL

Grape variety : Secret Blend

Production area : Colchagua Valley **Vintage :** 2019

Country of origin : Chile **Range :** Premium Reserve

Alcohol content : 14.0% **Wine type :** Dry

Suitable temperature : 16 - 18°C **Net content :** 750ml

Tasting Notes:

Aging: Aged **18 months** in French oak barrels.

Appearance: Deep garnet red colour.

Nose: Elegant and complex nose of blackcurrant, apricot, coffee, bitter chocolate, liquorice and spices.

In mouth: Long lingering aftertaste in mouth with voluptuous tannins.

Pairing recommendation: Roasted goose, hare in port sauce.

Production Area :

Colchagua Valley

This Valley stands as one of Chile's most renowned wine regions. Nestled at the base of the Coastal Range, Unlike the warmer Maipo Valley, Colchagua enjoys a cooler yet steady Mediterranean climate, courtesy of the Pacific Ocean's refreshing influence. Despite its proximity to the Equator at 34°S, the vineyards benefit from regular oceanic cooling. The area boasts a distinctive character, characterized by well-drained granitic soil nurtured by the pure meltwater streaming down from the Andes.

