

PROEMIO

R E S E R V E

*Authentic
Wines*



AGING: *12 months in French oak barrels*

VARIETALIS: *100 % Cabernet Franc*

WINEMAKER: *Marcelo Bocado*

BOTTLES PRODUCED: *3.000*

CELLAR RECOMENDATION: *5 to 6 years*

MADE WITH ORGANIC GRAPES

VINEYARDS: *10 year old vineyards in Russell - Maipú (at 2,624 ft asl) - Sustainable growth.*

SOILS: *Limestone - Calcareous - Alluvial*

VINIFICATION: *Manual harvest Cluster selection. Fermentation and maceration in small concrete vats with indigenous yeasts. Malolactic fermentation. Unfined. Unfiltered.*

TASTING NOTES

Of a red ruby color with soft violet tones. In the nose, intense aromas of black pepper and sweet condiments. Fresh and excellent structure in the palate, a remembrance of ripe red fruits with eucalyptus and black pepper hues. Excellent balance and elegant with an expressive, long and persistent final.

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