

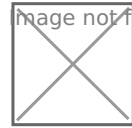
## La Despensa Boutique Colchagua Grenache

### La Despensa Boutique Winery

#### Chile - Central Valley Region - Colchagua Valley

Clean and fresh, like all our wines, with varietal typical notes of fresh summer fruit but with slightly grippy tannins that will enable the wine to age. Translucent in color, typical of newer vine Grenache.

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## Specifications

<b>Appellation</b>	Colchagua Valley
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Grenache
<b>Age of Vines</b>	Average 10 years
<b>Agricultural Practices</b>	Organic
<b>Soil type</b>	Clay and Loam
<b>Vinification</b>	Hand-harvested and all bunches sorted personally by Matt in the vineyard before destemming (with the crusher/roller removed to maintain whole berries intact. Fermented with native yeasts in bins for approx 14 days with standard punchdowns done 2-4 times per day, before pressing and barrelling. MLF naturally occurred during late Autumn and the wine was sulphited once in the entire aging process. Wine was aged in 50% flextank and 50% used barrels (5th use). Wine was filtered and bottled after around 10 months of aging. RS 2.2g/l and PH 3.45
<b>Production</b>	180 (9-liter cases)
<b>Pairings</b>	Very versatile and pairs well with almost any type of food. Would go great with pulled pork and rich tomato based pasta sauces

## Codes, Weights and Measures

<b>UPC</b>	7 84585 03193 1
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03193 8
<b>Case Weight</b>	29
<b>Cases/Pallet</b>	72
<b>Layers/Pallet</b>	12
<b>ABV</b>	14.00%

**SRP**

\$ 30.00 USD  
750mL Bottle