

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.



Specifications

Appellation	Colchagua Valley
Wine Type	Red
Varietals	100% Grenache
Age of Vines	Average 10 years
Agricultural Practices	Organic
Soil type	Clay and Loam
Vinification	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
Production	180 (9-liter cases)
Pairings	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

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

SRP

\$ 30.00 USD
750mL Bottle