

Pico Andino Red Blend



Wines of Chile

Pico Andino Red Blend

Pico Andino invites you to savour both the breathtaking vistas and the exceptional wines, crafted from vineyards nestled at the foot of the majestic Andes.



Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY

Carmenere, Malbec and Syrah

STYLE

Still Wine

ALCOHOL GRADUATION

13%

SERVING TEMPERATURE

Between 14 and 16 °C

Tasting Notes

Fresh plum and herbs from the field, blue flowers, complexity and aromatic harmony. Medium-high volume, persistent and frank, firm and elegant tannins, great persistence.

Food Pairing

The grapes hail from Chile's Central Valley one of the country's premier wine regions. With a Mediterranean-like climate – hot, dry summers and mild, brief winters – the area benefits from the cooling effects of the nearby ocean. Morning fogs ensure slow, even ripening, resulting in wines of exceptional quality and complexity.

Technical Information

The wine is crafted from a meticulous selection of Malbec, Syrah and Carmenère grapes, harvested separately to optimise the varietal expression of each. The alcoholic fermentation process was conducted at a controlled temperature of 24°C, followed by a three-day post-fermentation maceration to extract the maximum aromatic and tannic compounds. Prior to malolactic fermentation, the base wines were blended in order to achieve optimal integration of the three varieties, resulting in a complex and balanced blend.