




## LAS NINAS ELLA BIO

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| <b>Designation :</b>  | Cabernet Sauvignon - DO Apalta, Colchagua  |
| <b>Vintage :</b>  | 2021   |
| <b>Grape varieties :</b>  | 100% Cabernet Sauvignon  |
| <b>Origin :</b>   | <p>The Colchagua Valley has evolved over the past twenty years from a quiet stretch of farmland to one of Chile's most important and attractive wine regions. The low altitude of Colchagua's coastal hills allows Pacific breezes to interact with the Andean winds, cooling the valley and extending the ripening period of the region, which helps preserve the acidity of the grapes, producing high quality red wines, especially Carménères, with a beautiful colour, freshness and excellent ageing potential.</p> <p>Plot located on the hillsides, at an altitude of 170 m and 60 km from the ocean.</p>  |
| <b>Vinification :</b>   | <p>Mechanical harvest is preferably done at night to take advantage of the cool night-time temperatures.</p> <p>The grapes are cooled before being placed in the tank. Before the alcoholic fermentation starts, they macerate at a temperature of 8°C for 7 days. The alcoholic fermentation lasts 7 to 10 days at a temperature of 28°C. During this process, pumping-over are carried out daily, their frequency and duration are determined by daily tasting sessions. After fermentation, the wine and the marc remain in contact during 2 weeks.</p> <p>Once the wine and the marc have been separated, the wine is put away as quickly as possible to preserve all its fruit.</p> |
| <b>Soil :</b>   | Granitic sediment, silty-clay-sandy texture.   |
| <b>Country origin :</b>   | CHILI  |
| <b>Sensory characteristic :</b>   |  |
|  <b>Colour :</b> | Intense and bright red colour.   |
|  <b>Nose :</b>   | The complex nose is a mix of liquorice, pepper, red fruits and eucalyptus.   |
|  <b>Palate :</b> | The palate is lively, responsive, tannic and with a notable and pleasant freshness. This is a wine that will have an excellent ageing potential.   |
| <b>Recommendations :</b>  | Ideal with mature cheeses and cold cuts or to accompany beef stew or pork chops.   |
| <b>Serving condition in C° :</b>  | 16° - 18°  |
| <b>Alcohol content :</b>  | 14   |
| <b>Cellar potential :</b>   | 4 years  |
| <b>Acidity G/L :</b>  | 0  |



VIÑA  
**Las Niñas**  
APALTA • CHILE

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| <b>Product code :</b>                  | 758926                           |
| <b>Bottle type :</b>                   | 0,75 BX CONIQUE P28 BC VERTE     |
| <b>Capacity :</b>                      | 0.75 L                           |
| <b>Empty bt weight / size in mm: :</b> | 0.4 Kg / L 78 x l 78 x h 299     |
| <b>Full bt weight :</b>                | 1.15 Kg                          |
| <b>Case weight / size in mm :</b>      | 7.135 Kg / L 245 x l 165 x h 315 |
| <b>Cubic Capacity :</b>                | 0.013 m <sup>3</sup>             |
| <b>Units per Case :</b>                | 6                                |
| <b>Number of layers :</b>              | 5                                |
| <b>Number of cartons per layer :</b>   | 21                               |
| <b>Number of cartons per palett :</b>  | 105                              |
| <b>Palett weight :</b>                 | 749.175 Kg                       |
| <b>Bottle Barcode :</b>                | 7804661040640                    |
| <b>Carton Barcode :</b>                | 7804661043160                    |

