

PAGNEL WINES

BORANDES



BOR-ANDES ASSEMBLAGE 2014

Borandes is the mix of the best old and new world winemaking, an unique wine made with bordeaux style in the greater chileans vineyards. This wine is a voyage of flavours and textures which delivers a balanced fine wine, with personality, elegance and style.

Bright and intense ruby red colour. Aromas of ripe red and wild black fruits such as blueberries and blackcurrant, notes of tobacco, spices, menthol, dark chocolate and a herbal hint in the background. While the wine is in the glass, other aromas, pleasant and complex elements such as cedar, sweet spices like vanilla and some hints of lavender and mint arise. In mouth the wine remains at a high level, with strong, visible and round tannins. Excellent balance and fresh on the palate, medium bodied, persistent, a wine of great personality, complexity and elegance with a long and pleasant finish.

BOR-ANDES

ASSEMBLAGE 2014

The fruit from each vineyard (varieties) was vinified separately in small volume stainless steel tanks. Grape juice (in contact with the skins) was cold soaked at 8°C and underwent pre-fermentation for colour and aromas extraction.

Alcoholic fermentation lasted 10 days at 24-27°C with soft pumpovers each day. After this the wine was left 11 days for post-fermentation maceration at 23°C for greater extraction of smoother tannins; then is drained into French barrels where the malolactic fermentation take place naturally and is kept ageing for 17 months approx. Finally, by tasting the wine is racking of, blended and bottled where stays ageing in bottle for 3 years before is released to the market.

APELLATION

D.O. Sagrada familia

VARIETY

ASSEMBLAGE

- Carmenere 75%
- Cabernet Sauvignon 15%
- Cabernet Franc 10%

YIELD

6,5 ton per ha.

HARVEST

100% hand picked

Carmenere: april 30th Cabernet Sauvignon: april 12h

Cabernet Franc: april 25th

AGEING

Barrel ageing: 17 months in french barrels
(35% new, 30% second use, 35% third use)

Bottle ageing: 3 years

ANALYSIS

ALCOHOL	(% V/V) 14,4%
TA	(H2 SO4) 3.6 G/LT
SUGAR	2.2 G/LT
PH	3.55
SO2	Free 25 mg/l

