

NDQ Naciado del Quorum Selección 2011

VINEYARD NOTES: Situated at an altitude of 800m on brown and chalky soils that are low in organic materials. A yield of less than 5000 kilos per hectare.

TASTING NOTES: Beautiful cherry red color with a velvet rim. Notes of tiramisu, cocoa, and vanilla on the nose, accompanied by fruits such as raspberries and blueberries. The palate is juicy, expressive, and impressive. Ripe with soft tannins and great acidity that adds vibrancy and longevity. A soft and creamy finish.

WINEMAKING: Destemmed without crushing. Macerated 12 days. Fermented in open wooden vats. Clarified with egg albumen. Unfiltered and settled naturally.

AGED: 12 months in French and American oak barrels.

