

AXEL®

PRIMERO 2007

Deep ruby red with crimson hues. High aromatic expression of red fruits like fresh cherries, plums and figs, along with tobacco, licorice, nutmeg and cocoa. A lively palate opens to well-balanced and sweet tannins with a long, elegant finish.



VARIETAL COMPOSITION:	44% CABERNET SAUVIGNON 21% SYRAH 13% CARMENÈRE 12% PETIT VERDOT 10% CABERNET FRANC
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Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Colchagua Valley
Age of the vines:	15 years (average)
Yield:	3.25 tons per acre (avg.)
Production:	500 cases

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7 days
Malolactic:	Yes
Aging:	18 months in French and American oak

Technical Information

Alcohol:	14.1%
Total Acidity:	4.84 g/l
Volatile Acidity:	0.78 g/l
PH:	3.65
Residual Sugar:	1.81 g/l
Free SO ₂ :	36 mg/l
Total SO ₂ :	108 mg/l