



LUMA CHEQUÉN

TECHNICAL SHEET

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Luma offers handmade wines selected from the best lots of InVina's extensive vineyards, fermented in small tanks, then aged in barrel for 12 months.

TERROIR

Soils: Aluvial Soils and bedrock, sandy loam, moderately deep. Developed soils, medium fertility.

Climate: Warm and dry Mediterranean climate.

RED BLEND GRAN RESERVA

Variety: 50% Cabernet Sauvignon – 30% Syrah – 20% Petit Verdot

Appellation: Maule Valley, Chile

Composition: 50% Cabernet Sauvignon – 30% Syrah – 20% Petit Verdot

Ageing Potential: 10 years in bottle, it will be best in 2/3 years.

VINIFICATION

Harvesting: Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.

The grapes were cold macerated for 5 days, then fermented in stainless steel tanks between 27° – 29° degrees for 10 days.

The grapes for this Estate Bottled wine come from Las Tizas and El Peral Estates. The hand-picked grapes are fermented in small stainless steel tanks and then aged in oak for 12 months before being bottled with minimal filtration.

WINEMAKER'S NOTES

A spicy complex wine with rich red fruit nose and flavors of cherries, dried prunes and licorice overlaid on spicy oak notes.

PAIRING FOOD

Excellent with red meats, pig with creamy sauces and semi-mature cheeses. It is recommended to drink between temperature 16° - 18° C.