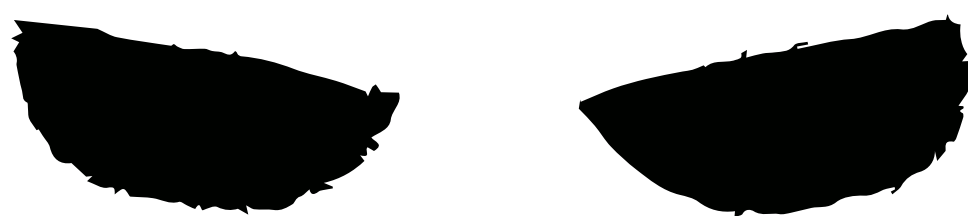
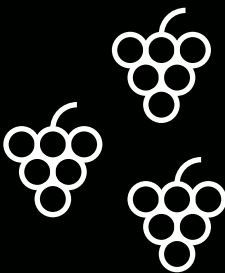
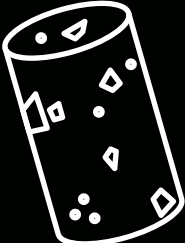
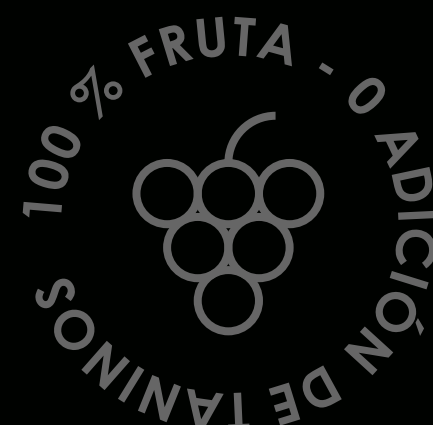


PILLO DE PANAMA

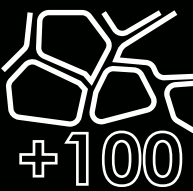
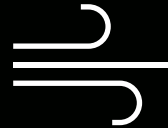
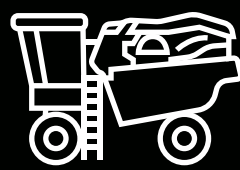


60% CABERNET SAUVIGNON + 20% SYRAH+ 20% MALBEC
2022

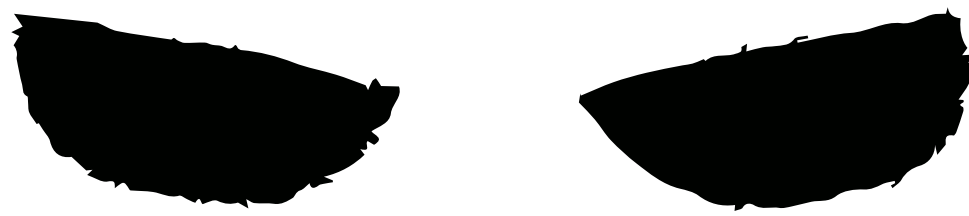
	12.529 Botellas producidas 12.529 Bottles Produced		Animal Friendly + Vegan
	Cofermentación de 3 excelentes variedades del viñedo Cofermentation of three excellent grapes from our vineyard.		
	Usamos corcho técnico para asegurar nuestro esfuerzo de llegar con un vino en las mejores condiciones a tu casa. We use a technical cork to ensure the best possible quality of our wines at your home.		
	Guarda: Estanque acero inoxidable por 8 meses, sin contacto con madera Aging: 8 month Inox tank, no tannins added, oak free		
	Vino no filtrado, puede contener sedimentos. Unfiltered, may contain natural sediments		



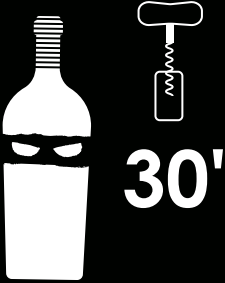
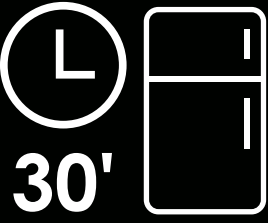
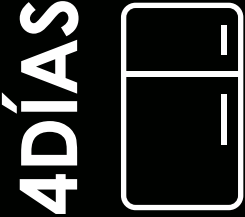
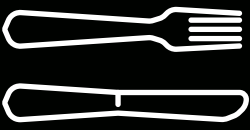
VIÑEDO DE 15 Y 20 AÑOS | **VINEYARD** 15 TO 20 YEARS OLD

	Suelos graníticos + antiguos de Chile (150 a 200 MM). Granitic soil + oldest in Chile (150 to 200 Million years)		
	Altura viñedo 135 metros. 148 yard above sea		
Clima Weather	 Costa Coast	Cosecha Harvest	 Mecánica Mechanical

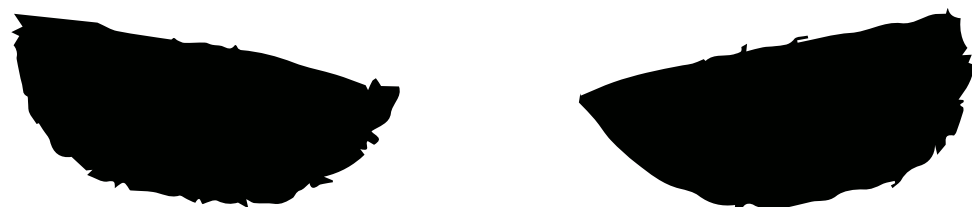
PILLO DE PANAMA



RECOMENDACIONES | SUGGESTIONS

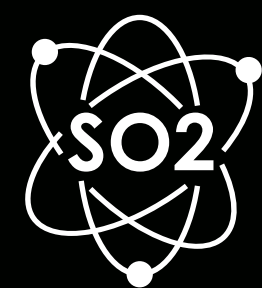
	Consumir ahora o dentro de 5 años <i>(y con paciencia pueden ser más)</i> Drink now or before 5 years (if you have patience, it can be more)	
	Abrir 30´ antes (y guardar abierto) Open 30 minutes before	
	Tº de servicio: 16-18 Celcius Service temperature: 61 to 64 Fº	
	Enfriar en refrigerador por 30´ (ojalá descorchado) Keep it 30 min in the fridge (open with cork is a good idea)	
	Tiempo guarda abierto: 4 días (refrigerado) Time once open: 4 days (keep it in the fridge)	
	Perfecto para!	Good match
MARIDAJE Pairing	 	 
	  	 
	 	 

PILLO DE PANAMA



DATOS TÉCNICOS | TECHNICAL INFO

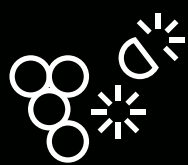
ACIDEZ Acidity	      	13,5° ALCOHOL, Y REALES. & real.
TANINO Tannins	      	
CUERPO Body	      	



Contiene sulfitos, 41 mg/750 ml.
Una copa contiene menos que 1 damasco deshidratado.
Contains sulfites = 1 glass contains less than a dried apricot



Azúcar residual = 0,35 g por copa 125 ml
Residual sugar = 0.0123 ounces/125 ml (1 glass)



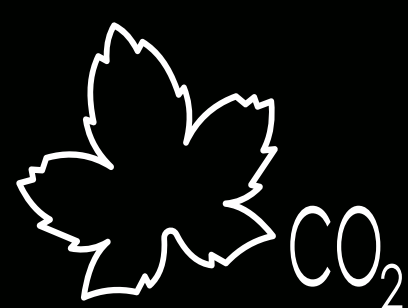
Uso de levaduras nativas
Commercial yeast

ANÁLISIS VINO Wine analysis	PH	3,43
	PH	
	Ac.VOLÁTIL	0,41
	Vol. Acidity	
	ACIDEZ	6,38
	Acidity	

PILLO DE PANAMA



LOGROS | ACHIEVEMENTS



Neutralizamos nuestro impacto de huella de carbono
We neutralize our impact on the carbon footprint



Isla Nativa 14 m2
Proud to have our native island

PREMIOS
Scores



Si manejas pasa las llaves
(o camina que es más sano)
Don't drive, its much better to walk



Bodega establecida en 2014,
(primer vino hecho en 2011) ☺
Established in 2014 - (first wine 2011)

Vendemos en Chile, Brasil, Costa Rica, Puerto Rico y EEUU
(por ahora)

Available in Chile, Brasil, Costa Rica, Puerto Rico y EEUU

@owm.wines | www.owmwines.cl
Valle de Colchagua, Chile.

