

[LIMITED EDITION]



OWM

HAND - MADE



33% carmenere + 21% Petite Sirah
17% Petit Verdot + 13% Cabernet Sauvignon
8% Tempranillo + 8% Malbec

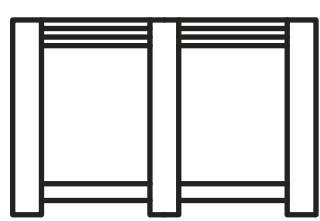
D.O. VALLE DE COLCHAGUA
VINO DE CHILE - 2017



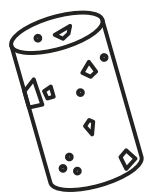
24 Barricas / 7.300 Botellas
24 Barrels / 7.300 Bottles



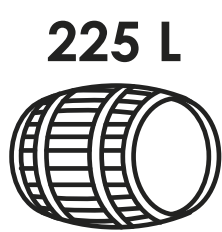
Animal Friendly
+ Vegan



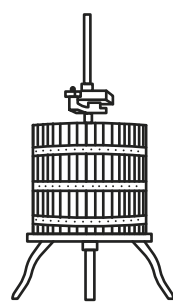
Fermentado de manera independiente en pequeños
contenedores de 800 litros
Each variety was fermented in small 800 liters containers.



Usamos corcho técnico para cuidar nuestro trabajo
We use a technical cork to ensure the best possible quality of our
wines at your home.



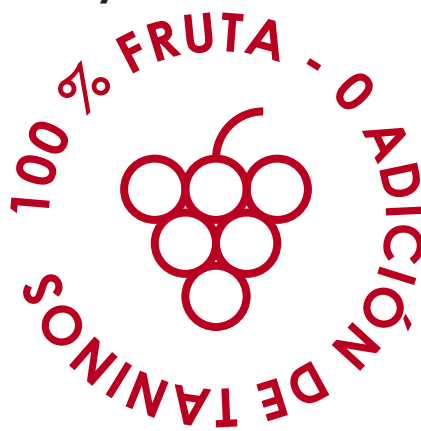
Guarda: 24 meses en barricas roble francés 3° uso
Aging: 24 month in third use french oak barrels.



Prensado manualmente (sí, nosotros lo hacemos)
We press manually to ensure quality & get better results

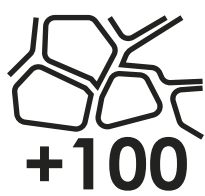


Vino no filtrado, puede contener
sedimentos que no alteran la calidad del vino
Unfiltered, may contain natural sediments

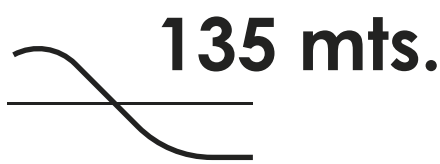


VIÑEDO DE 15 Y 20
AÑOS

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)

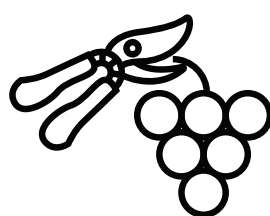


Altura viñedo 117 metros.
128 yard above sea

Clima
Weather



Cosecha
Harvest

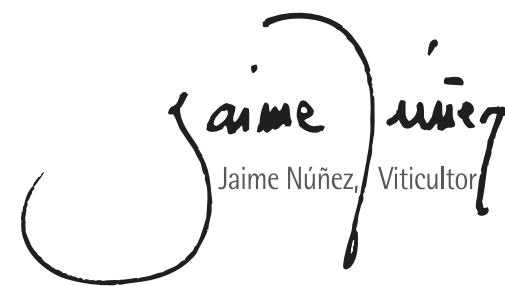


Manual &
seleccionda en
viñedo
hand picked in the
morning.

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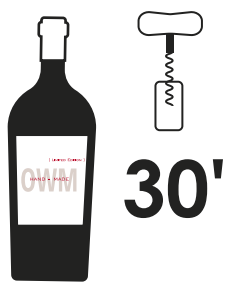


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RECOMENDACIONES | SUGGESTIONS



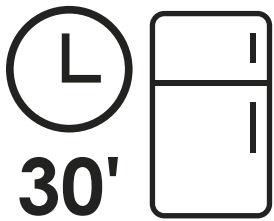
Consumir ahora o dentro de **7 años**
(y con paciencia pueden ser más)
Drink now or before 7 years (if you have patience, it can be more)



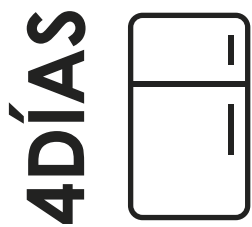
Abrir 30´ antes (y guardar abierto)
Open 30 minutes before



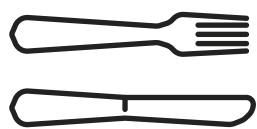
Tº de servicio: 16-18 Celcius
Service temperature: 61 to 64 Fº



Enfriar en refrigerador por 30´ (ojalá descorchado)
Keep it 30 min in the fridge (open with cork is a good idea)



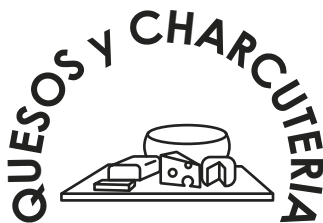
Tiempo guarda abierto: 4 días (refrigerado)
Time once open: 4 days (keep it in the fridge)



Perfecto para!

Good match

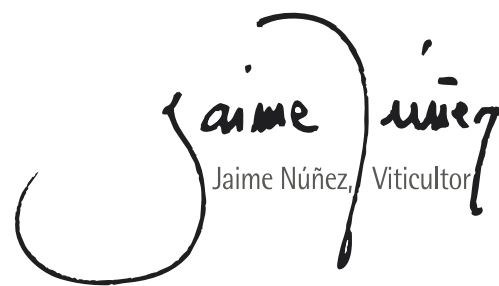
MARIDAJE
Pairing



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DATOS TÉCNICOS | TECHNICAL INFO

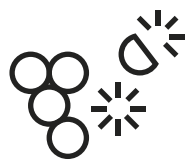
ACIDEZ Acidity		13,6° alcohol, y reales. & real.
TANINO Tannins		
CUERPO Body		



Contiene sulfitos, 87 mg/750 ml.
Una copa contiene menos que 1 damasco deshidratado.
Contains sulfites = 1 glass contains less than a dried apricot



Azúcar residual = 0,15 g por copa 125 ml = 105 Kcal
Residual sugar = 0.005 ounces/125 ml (1 glass = 105 Kcal)



Fermentado con levaduras nativas
Fermentation with wild yeast

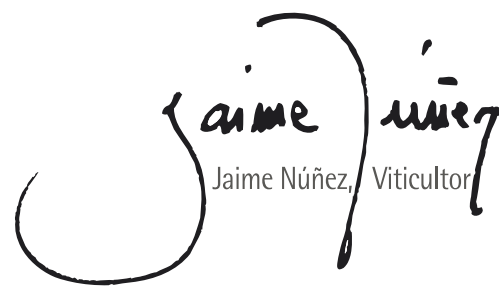
ANÁLISIS VINO Wine analysis	PH	3,64
	PH	
	Ac.VOLÁTIL	0,65
	Vol. Acidity	
	ACIDEZ	5,64
	Acidity	
	A. Residual	1,21
	Residual sugar	



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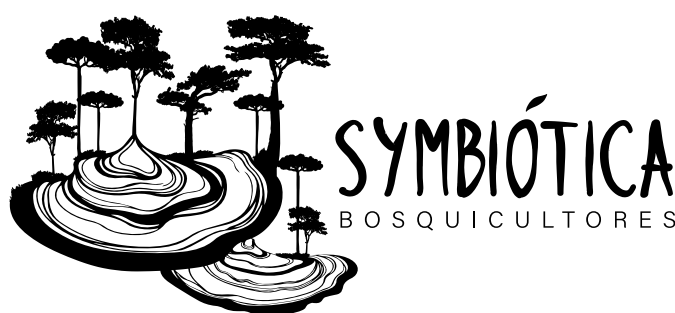


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LOGROS | ACHIEVEMENTS

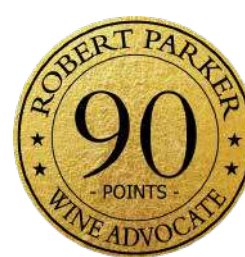


Neutralizamos nuestro impacto de huella de carbono
We neutralize our impact on the carbon footprint



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.

