

DIVINO

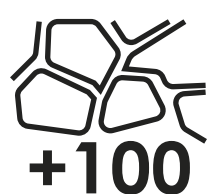
Petit

PETITE SIRAH / PETIT VERDOT

	1.267 Botellas producidas 1.267 Bottles Produced		Animal Friendly + Vegan
	50% PETITE SIRAH + 50% PETIT VERDOT 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.		
 225 L	Guarda: 25 meses en barricas roble francés 1° y 2° uso Aging: 25 month new and second use french oak barrels.		
	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)

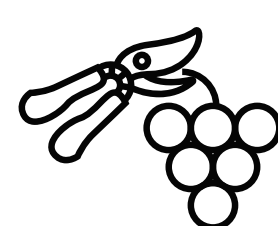
135 mts.

Altura viñedo 135 metros.
148 yard above sea

**Clima
Weather**


Costa
Coast

**Cosecha
Harvest**



Manual & seleccionada en viñedo
hand picked in the morning.

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RECOMENDACIONES

SUGGESTIONS

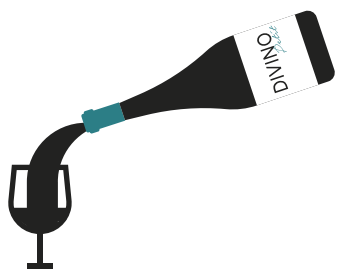
+10

Consumir ahora o dentro de **10 años**
(y con paciencia pueden ser más)

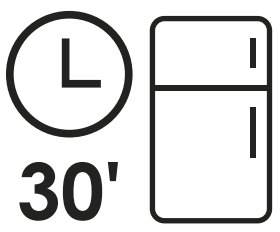
Drink now or before 10 years (if you have patience, it can be more)



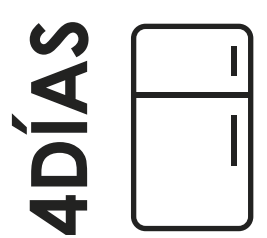
Abrir 30' antes (y guardar abierto)
Open 30 minutes before



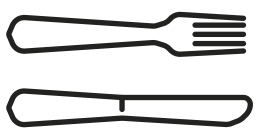
Tº de servicio: 16-18 Celcius
Service temperature: 61 to 64 Fº



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



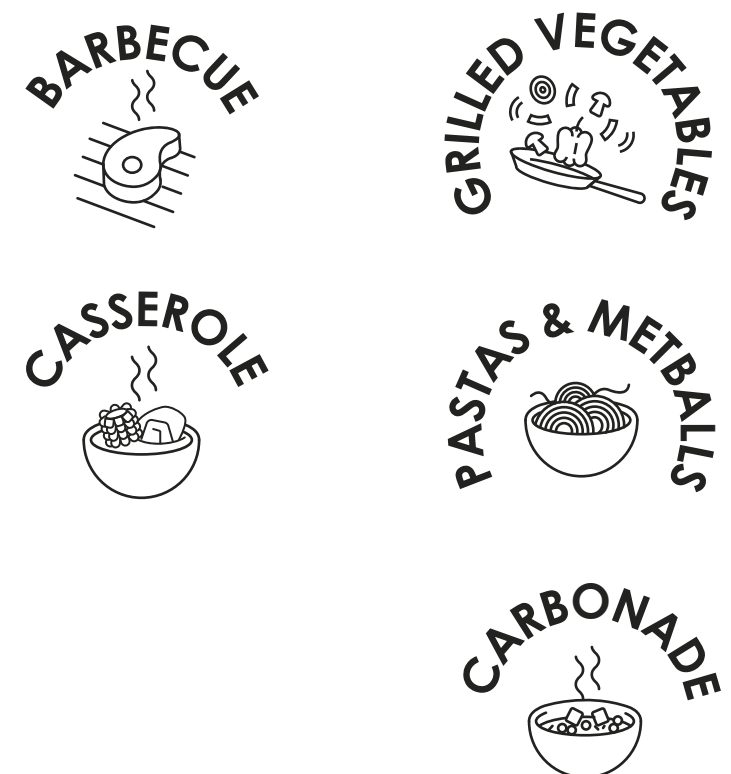
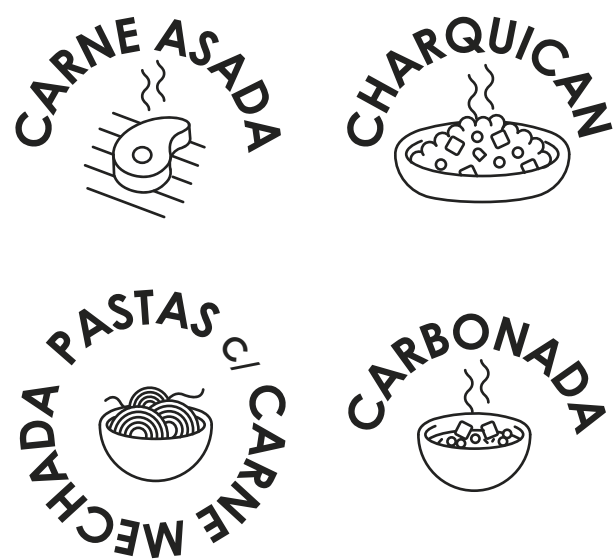
Tiempo guarda abierto: 4 días (refrigerado)
Time once open: 4 days (keep it in the fridge)



Perfecto para!

Good match

MARIDAJE
Pairing



DIVINO

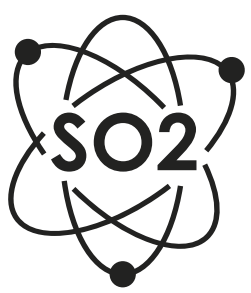
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DATOS TÉCNICOS

TECHNICAL INFO

ACIDEZ Acidity		14,5° alcohol, y reales. & real.
TANINO Tannins		
CUERPO Body		



Contiene sulfitos, 48 mg/750 ml.

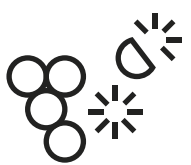
Una copa contiene menos que 1 damasco deshidratado.

Contains sulfites = 1 glass contains less than a dried apricot



Azúcar residual = 0,28 g por copa 125 ml

Residual sugar = 0.28 grams/125 ml (1 glass)



Uso de levaduras nativas

Commercial yeast

**ANÁLISIS
VINO**

Wine analysis

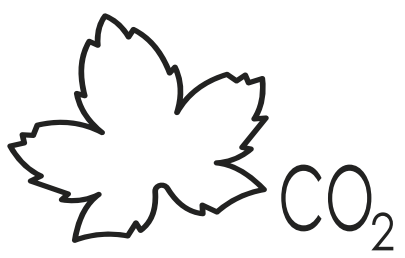
PH	3,48
PH	
Ac.VOLÁTIL	0,47
Vol. Acidity	
ACIDEZ	6,07
Acidity	

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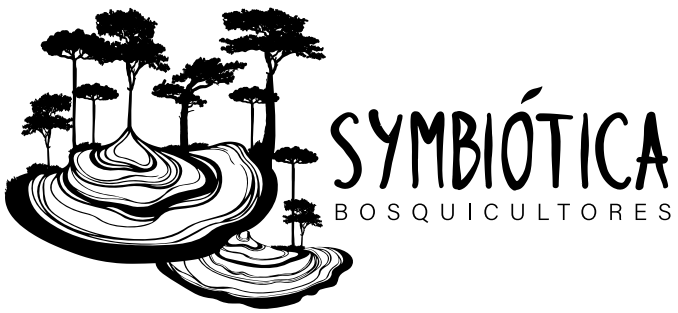
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LOGROS | ACHIEVEMENTS

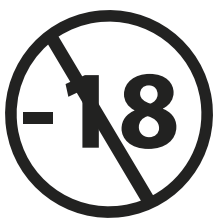


Neutralizamos nuestro impacto de huella de carbono
We neutralize our impact on the carbon footprint



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 Texas
(por ahora)**

Available in Chile, Brasil, Costa Rica, Puerto Rico, Texas US

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

