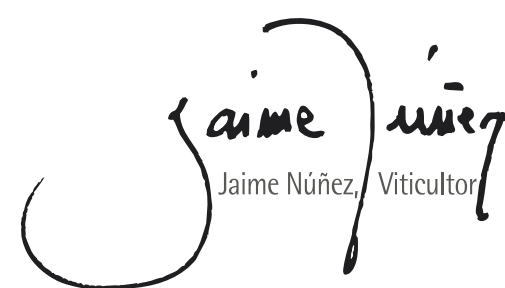


[ LIMITED EDITION ]



# OWMM

HAND - MADE



31% carmenere + 25% Petit Verdot  
13% Petite Sirah + 11% Tempranillo  
10% Cabernet Sauvignon + 5% Malbec + 5% Merlot

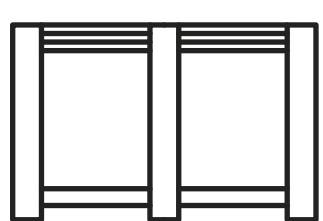
D.O. VALLE DE COLCHAGUA  
VINO DE CHILE - 2018



17 Barricas / 5.158 Botellas  
17 Barrels / 5.158 Bottles

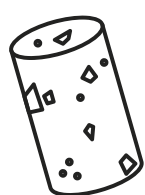


Animal Friendly  
+ Vegan



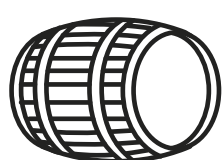
Fermentado de manera independiente en pequeños contenedores de 800 litros

Each variety was fermented in small 800 liters containers.

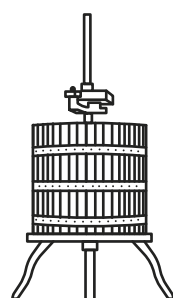


Usamos corcho técnico para cuidar nuestro trabajo  
We use a technical cork to ensure the best possible quality of our wines at your home.

225 L



Guarda: 24 meses en barricas roble francés 2° uso  
Aging: 24 month in second 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)

135 mts.



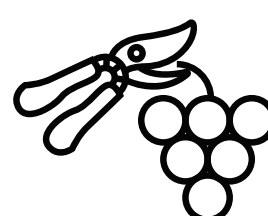
Altura viñedo 117 metros.  
128 yard above sea

Clima  
Weather



Costa  
Coast

Cosecha  
Harvest



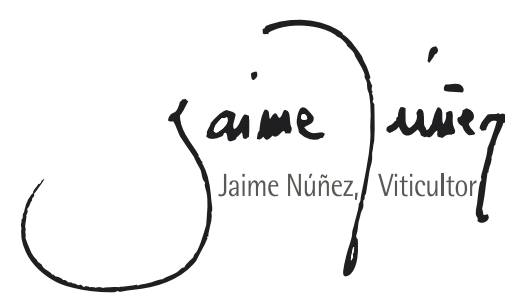
Manual & seleccionada en viñedo  
hand picked in the morning.

[ LIMITED EDITION ]



# OWMM

HAND - MADE



31% carmenere + 25% Petit Verdot  
13% Petite Sirah + 11% Tempranillo  
10% Cabernet Sauvignon + 5% Malbec + 5% Merlot

## RECOMENDACIONES

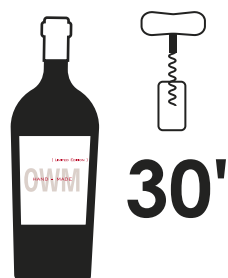
## SUGGESTIONS



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)



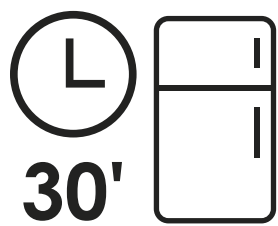
Abrir 30' antes (y guardar abierto)

Open 30 minutes before



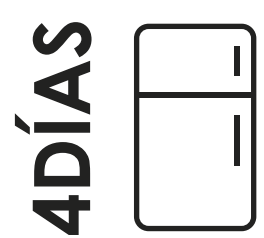
Tº de servicio: 16-18 Celcius

Service temperature: 61 to 64 Fº



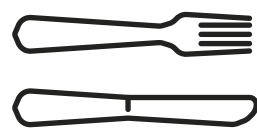
Enfriar en refrigerador por 30' (ojalá descorchado)

Keep it 30 min in the fridge (open with cork is a good idea)



Tiempo guarda abierto: 4 días (refrigerado)

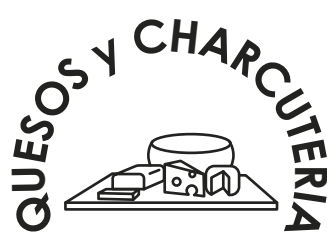
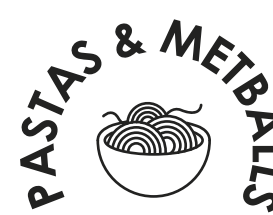
Time once open: 4 days (keep it in the fridge)



Perfecto para!

Good match

MARIDAJE  
Pairing



[ LIMITED EDITION ]

José Antonio Bravo  
José Antonio Bravo, Enólogo

OWMM  
HAND - MADE

Jaime Núñez  
Jaime Núñez, Viticultor

31% carmenere + 25% Petit Verdot  
13% Petite Sirah + 11% Tempranillo  
10% Cabernet Sauvignon + 5% Malbec + 5% Merlot

## DATOS TÉCNICOS | TECHNICAL INFO

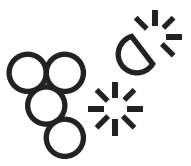
<b>ACIDEZ</b> Acidity		<b>14° alcohol, y reales. &amp; real.</b>
<b>TANINO</b> Tannins		
<b>CUERPO</b> Body		



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	<b>3,67</b>
PH	
Ac.VOLÁTIL	<b>0,59</b>
Vol. Acidity	
ACIDEZ	<b>5,48</b>
Acidity	
A. Residual	<b>1,26</b>
Residual sugar	



[ LIMITED EDITION ]

José Antonio Bravo  
José Antonio Bravo, Enólogo

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HAND - MADE

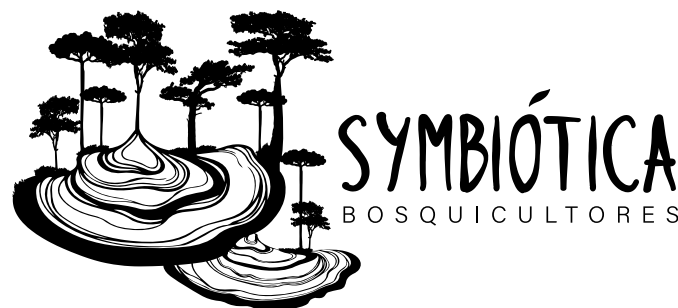
Jaime Núñez  
Jaime Núñez, Viticultor

31% carmenere + 25% Petit Verdot  
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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

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Valle de Colchagua, Chile.

