



**LUIS FELIPE EDWARDS**  
WINE OF CHILE

# DOÑA BERNARDA

## BLEND

### WINE DESCRIPTION



55% CABERNET SAUVIGNON • 20% SYRAH  
15% CARMENERE • 10% PETIT VERDOT



### VINEYARDS NOTES



This valley has a mediterranean climate with four very well-defined seasons, a strong alternating influence of Pacific maritime breezes and Andean winds. This generates ideal conditions for winegrowing, especially during the summer months (November to April), when the average difference between daytime and nighttime temperatures averages 22°C (40°F) (35 °C / 95°F) max. - 13 °C (55°F) min.), this climate allows perfect, slow ripening of the grapes over the long summer season, thereby allowing the formation of complete and longer molecular chains in the fruit that result in better aroma and flavor.



These soils were formed by the accumulation of materials transported by water and gravity from higher sectors. The formation of these soils is originated by a parental material from the spurs of the Andes and Coastal Mountain Ranges. These are loam and clay loam soils with moderately deep, 2-5° slopes.



Picking dates: End of March, April and May.

### WINEMAKING NOTES

FERMENTATION: 26-28°C, 10 days with 10 days of post fermentative maceration.

CRUSHING AND PRESSING: Crushing and pressing. The skins are crushed and pressed at the end of fermentation.

LEES WORK: No lees work.

MATURATION: 18 months in new French barrels.

FININGS: 100 % clarificación natural.

FILTRATION: Cross flow filtration and membrane (0.65 microns).

PUMP OVERS: The pumping over management was decided based on tasting and every day changed according to the wine outcome.

### TASTING NOTES

#### AROMAS



This deeply coloured red garnet wine shows pleasant aromas of dried plums, blackberries and strawberries, very well married to aromas of mocha, chocolate and tobacco, which are from ageing in oak barrels. The palate is soft, full bodied and with a great length. It is supple enough to be drunk now and over the next decade. Serve at 17° C.

#### PALATE

FRUIT	■	■	■	■	■	■	■	■	■	■	■
MINERALITY	■	■	■	■	■	■	■	■	■	■	■
BODY	■	■	■	■	■	■	■	■	■	■	■
ACIDITY	■	■	■	■	■	■	■	■	■	■	■
OAK	■	■	■	■	■	■	■	■	■	■	■
TANNINS	■	■	■	■	■	■	■	■	■	■	■

### FOOD MATCHING

Beef, cheddar cheese, chicken with truffles, steak fajitas, venison, spaghetti & meat balls.

### ANALYSIS

• pH: 3.52  
• TA: 5.36 g/L  
• Sugar: 3.35 g/l

### WINEMAKER QUOTES

The grapes are grown in a unique terroir with the following characteristics.

- 1) A matrix of many different soil types.
- 2) Gradients and orientations very different.
- 3) Great temperature differences between day and night.



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