

ALISTAIR
COOPER MW
By Catad'Or

PETIT VERDI®

PETIT VERDOT + SYRAH

A powerful fusion from Colchagua, combining the uniqueness of Petit Verdot with the freshness of Syrah.

TASTING NOTES

-  PETIT VERDI, the iconic blend of Viña Casa Verdi, is crafted from organic grapes that highlight the unique Petit Verdot variety, known for its elegant floral notes, complemented by the freshness and vibrant acidity of Syrah. This very limited edition blend is carefully created by our winemaker, Carolina Vásquez, and her team, using hand-selected grapes from vineyards situated on the slopes of the micro-valley La Lajuela, in the prestigious Colchagua Valley.
- The wine ages for 18 months in French and American oak barrels, imparting a deep garnet color and intense aromas of dark fruits, chocolate with mint, and subtle hints of vanilla. On the palate, it is powerful and exuberant, with juicy tannins, pronounced spiciness, and a long, silky, and enveloping finish.

ORIGIN

-  ORIGIN: Colchagua Valley, CHILE.
-  ORGANIC GRAPES: Crafted from 100% organic grapes, grown without pesticides or chemical fertilizers.
-  CLIMATE: A warm temperate climate characterized by Mediterranean-style rainfall, featuring cold winters and hot, dry summers.
-  SOILS: Well-composed and diverse, primarily alluvial, clay, and loamy soils, with excellent drainage and nutrients.

VINIFICATION

-  HARVEST: Organic grapes harvested by hand with a second selection in the winery, conducted between mid-March and early April.
-  VINIFICATION: Cold maceration is performed for 2 days, followed by alcoholic fermentation in stainless steel tanks for 8 to 10 days. This is followed by a 2-day post-fermentation maceration, after which the wine is racked to age separately in barrels. Finally, it is blended to create a final blend that reflects the potential of our Colchagua vineyard.
-  AGING: 18 months in American and French oak barrels.
-  WINEMAKER: Carolina Vásquez

WINE ATTRIBUTES

-  VARIETY: 65% Petit Verdot + 35% Syrah
-  ALCOHOL: 15%
-  STORAGE RECOMMENDATION: It can be enjoyed immediately or stored for twenty years or more in a cool and dry place.
-  RECOMMENDED TEMPERATURE: 16°C to 18°C (61°F to 64°F).
-  DECANT: Recommended, for at least 60 minutes.
-  RESIDUAL SUGAR: <4 g / Lt
-  EAN CODE: 7804669560461

*Viña
Casa
Verdi®*

FOR MORE INFORMATION, VISIT OUR WEBSITE casaverdi.com



HARVESTING COMMITMENT