



CHILE

FACT SHEET



CENTAURI
RED BLEND 2009

As the story goes, Nemeo was the chief hunter of the tribe. He wanted to hunt an enormous "Choker" a native variety that he saw in the mountain.

Just as the animal was nearly captured, it escaped, flying toward the Stars. The chief threw his "boleadoras" weapon with all his strength, but it didn't reach the enormous bird. Instead it got trapped in the sky with the Stars, becoming the Choker stars. This is how the Alfa and Centauri Stars were formed, the trapped "boleadoras" of the bravest Mocoos hunter.

**VARIETIES 45% CABERNET FRANC
25% MERLOT, 20% CABERNET SAUVIGNON, 10% CARIGNAN**
APPELLATION MAULE VALLEY
Altitude 280 m. (920 FT.)
Harvest Hand-picked in 15kg bunches, during April 2009.
Fermentation Oak chips in stainless steel vats at 28°C (82°F).
Maceration 25-35% at 24°C (75°F).
Ageing 12 months in French oak barrels.
Production 35,000 bottles.

This wine has not been filtered or stabilised. It may develop a slight haze or sediment before opening and serving at 12-14°C (54-57°F).

RED WINE, WINE OF CHILE, PRODUCT OF CHILE
PRODUCED AND BOTTLED BY
VICENTE VINOSSA FUNDADORA S.A.
VICENTE VINOSSA S.A. DE COMERCIO VINOSSA S.A.
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Name of the wine	Centauri
Vintage	2009
Variety	45% Cabernet Franc, 25% Merlot, 20% Cabernet Sauvignon, 10% Carignan

Technical analysis	
Alcohol	15.0%
Total acidity (as tartaric)	6.09
pH	3.46
Residual sugar	2.8 g/l

Vineyard description	
Appellation	Maule Valley – Chile
Soil	Alluvional, free draining, sandy loams. Cabernet Franc on silty loam.
Altitude	On average 280 m
Management	Old vines (Cabernet Franc planted in 1890), cane pruned and VSP trellised. Unirrigated

Winemaking characteristics	
Harvest	By hand, during April. Grapes sorted at the winery
Fermentation	In stainless steel tanks, at 28°C
Maceration	At 24°C, between 12 and 28 days
Barrel ageing	12 months in new and used French oak barrels
Filtration	Unfined, unfiltered