



70 mm

80 mm

11% vol.

11,5% vol.

12% vol.

12,5% vol.

13% vol.

13,5% vol.

14% vol.

14,5% vol.

15% vol.

Tutum

Premium Wine

BLEND

This wine comes from a premium selection of vineyards around Chile. The result is a blend of peerless quality that reflects the essence of both grape variety and its origins, revealing the singular character of the vintage. First, the grapes underwent a cold pre-fermentative maceration for 5 days. Next came the alcoholic fermentation, which took 10-12 days. This was followed by a 10-day post-fermentative maceration. Then the wine was aged in first-, second- and third-use French oak barrels for 18 to 20 months. It is deep ruby and displays aromas of ripe red fruit, like cherries and redcurrants, along with soft spicy notes like nutmeg and hints of vanilla and cocoa. On the palate this wine has good body, medium structure and balanced acidity. The tannins are smooth, leading to a pleasant, elegant and prolonged finish. Enjoy at 18°C.

75cl

XX,X% vol.

PRODUCED AND BOTTLED BY VSPT,
AV. VITACURA 2670, PISO 16,
LAS CONDES, SANTIAGO, CHILE.

ENVASADO EN CHILE
CONTAINS SULPHITES

DEJAR ESPACIO EN BLANCO
para imprimir N° de lote en planta

magnificación 80%
truncada alto (aleatorio)
29,83 x 18mm

EAN-13
780430015456-1

74J*

COLOCAR VARIABLE
SEGUN OC

GA	(*)
11	N
11.5	O
12	P
12.5	Q
13	R
13.5	S
14	T
14.5	U
15	V
15.5	W
16	X

Medidas (ancho x alto)	70 x 80 mm
Papel	Estate 8 / Liner Pet
Barniz	UV Mate.
Impresión y Pegado	Flexo - Digital / Autoadhesivo
Sentido de salida	AISA 3 (Molina) / AISA 4 (Isla de Maipo)
Diámetro rollo	350mm +/- 10mm (aplicando redondeo de cantidades)
Paso etiquetas/contras	entre 3 y 4,5 mm
	NUNCA inferior a 3mm

Colores

Negro

Recursos