



Balcón de Pilatos Maturana 2019

LIMITED EDITION OF 8,811 BOTTLES

VARIETY

100% Maturana

ALCOHOL

13.5 % Vol.

AGEING

11 months in new fine-grained American oak barrels with 3 years of drying

TASTING NOTES

Lively and rich cherry color.

It is complex and powerful with notes of ripe black fruit and spices such as cocoa and vanilla as well as aromas of almond and cedar blossom.

Smooth, savory, and chocolatey with fine tannins and a subtle cassis finish.

FOOD PAIRING

A great match for meats, especially lamb chops, rib eye steak, braised beef ribs and filet mignon. An ideal partner for stews, cured and semi-cured cheeses, cold meats, ahi-tuna, and grilled mushrooms.

SERVING TEMPERATURE

16/18 °C