



VARIETAL COMPOSITION

92% Cabernet Sauvignon, 5% Syrah and 3% Carmenère.

DENOMINATION OF ORIGIN

Rapel Valley.

SOIL

The soils are a mixture of some of alluvial origin and others that have formed on site, which are granitic in nature. Some soils in deeper layers have a greater percentage of clay. In other areas, there are alluvial stones, which improve the drainage. This diversity of textures in the soil profiles generates different wines, enabling a broader range of aromas and flavours in the final wine.

CLIMATE

The climate is temperate Mediterranean with very well defined seasons with cold, wet winters and warm, dry springs and summers. The great thermal amplitude between day and night in summer helps with the formation of colour and aromas. A cold air current is produced in the afternoons that acts as a moderator of temperatures, bringing freshness to the vineyards and keeping them healthy.

YIELD

1.4 to 1.8 kg/plant.

CHEMICAL ANALYSIS

Alcohol:	13.9°
Total acidity:	5.28 g/L
Residual sugar:	1.8 g/L
PH:	3.6

WINEMAKING

The two varieties used in this wine were vinified separately in small tanks so as to retain the grapes' origins. Once the grapes reached the winery, they were destemmed, crushed and cold macerated to delicately extract colour and aromas. Next, the alcoholic fermentation took place with selected yeasts for 7 days at a temperature no higher than 28 °C. Each day gentle pump-overs occurred in order to extract delicate tannins. Then a post-fermentative maceration took place lasting for 20 days for some batches. Finally 80% of the wine was aged in contact with French and American oak for 12 months. The remaining 20% was aged in stainless steel tanks to retain the fruity component.

TASTING NOTES

Appearance: Intense ruby red.

Nose: This is an elegant, characterful wine with great aromatic intensity. There are upfront fruity notes like blackberries and blueberries, along with floral hints like violets. The oak contributes subtle notes of hazelnuts, vanilla and a hint of toffee.

Palate: This is a juicy, well-balanced wine with crisp acidity. It has excellent structure and fine tannins. The aftertaste is pleasant and the finish is very long.

PAIRING SUGGESTION

Ideal with barbecued lamb ribs, casseroled beef, braised beef with mashed potatoes, pasta dishes like meat lasagne and cheeses such as Manchego and Brie.

SERVING TEMPERATURE

16 - 18°C.