

## SOIL

Colluvial in origin with some gravel deposits from the river Elqui. The soils have a clay-loam texture with good drainage and this results in highly concentrated grapes and full-bodied wines.

## CLONE:

Clone 300.

## YIELD PER HECTARE:

8 tons/ha

## ELQUI VALLEY



# 1865

SELECTED COLLECTION

## DESERT VALLEY

1865 is a global brand of Viña San Pedro that honours the year the winery was founded. Our philosophy is to use oenological experimentation to create wines from the best places of origin that enable the perfect expression of each variety.

## CLIMATE

While the coast experienced cooler and cloudier days during spring and summer, there was little variation in the Elquí Valley, with the temperature being just slightly lower than in previous years. Furthermore, the vineyard is located in an area with little thermal variation from season to season because of the moderating influence resulting from its proximity to the Pacific Ocean. This means that our winemaking is very consistent from one year to the next

## WINEMAKING

Every batch of grapes that goes into this wine comes from different soils and was harvested on a different date and each was separately vinified to retain the characteristics of its terroir. The process began with a cold pre-fermentative maceration in 15,000-litre French oak vats for 5 days in order to extract

more aromas. Then the alcoholic fermentation occurred with selected yeasts at temperatures that did not exceed 28°C and lasted 10 to 12 days. During the fermentation, pump-overs were carried out each day to gently extract colour and tannins. Then a 10-day post-fermentative maceration took place to lend the wine more structure in the mouth. Finally, the wine was aged for 12 to 16 months; 50% was aged in French oak barrels (30% new, 35% second-use and 35% third-use) and 50% in French oak foudres.

## TASTING NOTES

**Appearance:** Intense red with violet hues.

**Nose:** Great aromatic intensity predominated by spicy notes, along with hints of cold cuts and smoked meat, as well as a subtle note of olives.

**Palate:** Silky and elegant, with great structure and balance. The wine reveals mineral flavours with delicious acidity, ripe tannins and a long, persistent finish.

**Serving temperature:**

17°C–18°C.

## CHEMICAL ANALYSIS:

Alcohol: 14.5%. pH: 3.59 Total acidity g/L (C4H6O6): 5.61 Residual sugar (g/L): 3.0

