

ORIGEN



1865

SELECTED BLEND

A master blend made from a premium selection of 1865's vineyards, situated in the best Chilean origins. This wine expresses the stunning diversity of the country's viticulture, exploring a range of Chilean vineyards, from northern to southernmost, incorporating both coastal and Andean influences. Varying each year according to our winemaker's selection of varieties, each grape has been specially selected for its outstanding caliber. The result is a blend of peerless quality that reflects the essence of both grape and origin, articulating the singular character of the harvest year.

COMPOSITION:

The wine comprises 34% Cabernet Sauvignon, 21% Syrah, 21% Petit Verdot, 19% Cabernet Franc and 5% Malbec. The selection and combination of these varieties has resulted in an unrivalled blend in which the Cabernet Sauvignon contributes structure and red fruit aromas, the Syrah adds volume and black fruit aromas, the Petit Verdot gives concentration and ageing potential and the Cabernet Franc contributes aromatic intensity and a smooth texture in the mouth.

CLIMATE:

The 2020 season was characterized by drought and heatwaves. Our vineyards were affected by the lack of water, which along with the high summer temperatures, made for a difficult situation which we managed with restricted irrigation. Yields were significantly down, but

MASTER BLEND

2020

grape quality was unaffected. We harvested 15-30 days earlier than the previous year in order to achieve the desired quality with a good level of alcohol and ripe tannins.

WINEMAKING:

Each variety was separately fermented in old French oak barrels. First, the grapes were subjected to a 5-day cold pre-fermentative maceration. Then came the alcoholic fermentation, which lasted 10-12 days. During the fermentation, punch-downs and pump-overs were used daily to enable slow, delicate extraction. Then a post-fermentative maceration took place for 10 days. The wine underwent a spontaneous malolactic fermentation. The wine was then aged in first-, second- and third-use French oak barrels for 18-20 months. Lastly, the final blend was created and further aged in stainless steel tanks for two months before bottling.

TASTING NOTES:

Appearance: deep ruby color.

Nose: upfront aromas of ripe red fruit, like cherries and redcurrants, along with soft spicy notes like nutmeg, vanilla and cocoa.

Palate: this wine has good body, medium structure and balanced acidity. The tannins are smooth, leading to a pleasant, elegant and long finish.

SERVING TEMPERATURE:

16 - 18 °C.

ANALYSIS

Alcohol: 14,5 % pH: 3.59

RS: 2,9 g/L

TA: 5.75 g/L

