



MADE WITH ORGANIC GRAPES

RED BLEND · CHILE · 2022

TECHNICAL INFORMATION

VARIETAL COMPOSITION: 41% Syrah, 33% Cabernet Sauvignon and 26% Carmenère

TOTAL ACIDITY: 5,8 g/L

ALCOHOL: 14,4%

RESIDUAL SUGAR: 7,4 g/L

PH: 3,53

CLIMATE

The 2020-2021 growing season was very good. Winter was not especially rainy, but the precipitations were very well distributed throughout the season, which contributed to good soil moisture. Then, in spring, bud break took place adequately and homogeneously, without significant frosts. Later, on January 29 and 30, we were surprised by an abnormal summer rainfall, which coincided with the veraison stage of the grapes, so there was no danger of diseases or other difficulties.

YIELD

13 ton/ha

VINIFICATION

We picked each variety at its optimal ripening point, being vinified and aged independently. Once they arrived at the winery, we started their vinification at less than 27° C. for 8 days. The process involved gentle pump-overs (contact between skins and must) 2-3 times per day to obtain a wine with good color and maintain the fruit character of the variety. Finally, the 60% of the wine remains in contact with softly toasted French oak during 6 months, and the rest (40%) was kept in stainless steel tanks to maintain the fruit component. The entire winemaking process is aimed at making wines with high fruit intensity, a pleasant structure, smoothness, and a good acid-alcohol balance.

TASTING NOTES

APPEARANCE: Intense ruby-red.

NOSE: Complex, intense and fruity, with spicy aromas of black pepper and nutmeg, as well as black and red fruits, such as blackberries and raspberries, with black chocolate. The French oak adds a note of toasted almonds and toffee.

PALATE: Delicate, soft, round and flavorful. Of medium body, this is a very tasty wine, with a nice acidity. It unfolds flavors like chocolate, licorice and cassis and offers a pleasant ending, with round and ripe tannins.

PAIRING: Meat, chicken, Thai-style condiments and grilled vegetables.

