

# Ö-61

## RED BLEND

44% Cabernet Sauvignon - 33% Carmenère - 23% Syrah  
D.O. Central Valley  
2022



A new tattoo-inspired wine for those who crave a bold and vanguard wine. Ö-61 is a tribute to Ötzi, the name given to the mummy of a man found almost perfectly preserved for more than 5000 years ago. Who he was and how he lived, was revealed by the 61 markings on his skin. The oldest tattoos ever found.

### SOIL:

This Blend comes from soils of alluvial origin, moderately deep to deep, with sandy loam to silty-clay loam textures and an additional presence of round stones of different sizes (gravel and others). The alluvial origin of the soils provides the vines with good drainage, causing fairly balanced canopies.

### CLIMATE CONDITIONS:

During the 2021 winter, precipitations were adequately distributed during the growing period, allowing for good soil humidity and excellent vegetative plant growth. However, during the ripening period, we experienced light rainfall, which fortunately did not harm the health of the grapes. Regarding the temperatures, there were no significant frosts in spring, and the average maximum temperatures were higher than in the previous season, especially during the ripening period. The above-stated made it necessary to pay close attention to the harvest date to achieve phenolic maturity without very high sugars. Harvest took place 15 days earlier than the historical average date. As for the wine -and given the season's warmer condition and an earlier harvest- this shows a more intense color, with aromas of ripe black fruits, spices, and a long, smooth mouthfeel with round, sweet tannins.

**YIELD:** 2.8 kg per plant (approximately).

### VINIFICATION:

Harvest took place from early to mid-March. It started with Cabernet Sauvignon and Syrah, followed by Carménère during mid-April. Each variety was vinified separately. We first carried out a pre-fermentation maceration at 10° C for three days. Then, to begin the alcoholic fermentation -a process that lasted 7 to 9 days at 26 - 28° C- we inoculated the must with selected yeasts. During this period, open and mild pump-overs were carried out to achieve a gentle extraction of the phenolic compounds present in the skins of the grapes. We tasted the must daily to evaluate the wine during the alcoholic fermentation. After that, the wine underwent a post-fermentative maceration for 10 to 15 days. Lastly, 100% of the wine was kept in touch with French oak for eight months.

### TASTING NOTES:

**COLOR:** Intense ruby-red.

**NOSE:** It unfolds a fine expression, fruity and clean, with outstanding aromas of black fruits, such as blackberries, and subtle notes of red fruits, like raspberries. Spicy hints add great complexity on the nose.

**PALATE:** It offers a balanced attack, a juicy mouth feeling, and present and round tannins. With a long ending, its black fruits and notes of tobacco stand out on the palate.

### SERVING TEMPERATURE:

17 - 18°C.

ALCOHOL: 13,5° | TARTARIC ACID: 5,38 g/L | RESIDUAL SUGAR: 17,33 g/L | PH: 3,74