



Denomination of Origin

D.O.	Rapel Valley
Harvest	2020
Varietal composition	97% Cabernet Sauvignon and 3% Carmenère
Yield	An average of 11,000 kg/ha
Harvest date	First and second week of April

Vinification

The three varieties used in this wine (Cabernet Sauvignon, Carmenère and Syrah) had a completely different treatment during their vinification. We carried out long and cold pre-fermentative macerations to softly extract anthocyanins and aromas. In addition, 2% of Syrah underwent bleeding off, and we performed gentle pup-overs, taking special care during this delicate process. We used small fermentation tanks to separate the different origins of the grapes and made a controlled and moderate extraction process. The post-fermentative maceration technique was applied in some lots, which lasted up to 20 days, meaning that, for some lots, the whole "vatting" process took more than a month.

Aging

During and after malolactic fermentation, 75% of the wine was aged in touch with French oak for nine months. The remaining 25% was kept in stainless steel tanks without contact with wood.

Production

210.000 bottles

Soils

Origin: Granitic
Formed: In situ.
Texture: From sandy loam to clay loam.
Fragments: low presence of rocks

Climate

The vineyards grow and develop basically in the Rapel Valley (Cachapoal and Colchagua), which means they are subject to very well-defined seasons, with cold, rainy winters and dry, warm springs and summers. In summer, a large thermal amplitude between day and night—which in some sectors can reach up to 25° C- is of great help for developing colors and aromas in the grapes.

In the Cachapoal Valley, the cold afternoon breezes moderate the temperatures, bringing freshness and "well-being" to the vineyards. It is important to mention that during this season, especially in January, temperatures were quite high.

Winemaker's notes

The meso- and micro-climate conditions) of this vineyard (oriented east to west) allow us obtaining aromas of red fruits such as raspberries and cherries, which bring freshness to the wine. Also hints of tobacco and black fruits such as plums, blackberries and cassis. The ageing in barrels adds rich notes of spices, such as clove, licorice, red pepper and vanilla. On the palate, the wine mirrors—in our opinion- the characteristics of the soil, which translate into a pronounced attack, fruity flavors of cherries, blackberries, and blackcurrants (due to an important presence of sand in the soil), a good skeleton (present and round tannins) given the presence of angular and fragmented stones and gravels. It has a tasty, balanced palate, with good length.

Tasting notes

Color

Intense, deep and bright ruby-red color.

Nose

Intense, honest and elegant, with outstanding fruity notes like blackberries and blueberries, in addition to violets and a touch of toffee.

Mouth

A juicy and balanced wine, with delicious acidity on the palate. Of good body, its tannins are very elegant and show a firm structure. It ends with a long and pleasant aftertaste.

Pairing

Grilled lamb chops, minestrone soup, shredded beef with mashed potatoes, pasta like a meat lasagna, empanadas (meat pasties), barbeque, hard cheeses (such as Manchego) and soft cheeses (like Brie).

Aging potential

5 years

Serving temperature

16 - 18 °C

Chemical analysis

Alcohol	14,1% vol.
pH	3.63
Total acidity	5.35 g/L (in tartaric acid)
Residual sugar	2.7 g/L