

## TINI TRIALS CINSAULT 2021



### VITICULTURE

**Vineyard:** The grapes come from two 30-year-old vineyards, located in the Guarilhue area of the Itata Valley, just 20km from the Pacific Ocean. Thanks to this closeness to the sea, there's a strong coastal influence that translates into a slow ripening for the grapes, meaning excellent quality potential.

**Soil:** Decomposed granite the color of café con leche with a predominance of red clays in the presence of high levels of quartz and low levels of organic material.

**Climate:** The 2020–2021 season began with one of the rainiest winters in recent memory, with precipitation levels reaching 600mm during the winter and beginning of spring. Thanks to this, the vines began their phenolic cycle with a good level of moisture in the soil, avoiding hydric stress in the plants. Winter temperatures were mild, a trend that continued through spring, causing a delay in bud break. Summer saw an important episode of rain toward the end of January, which was enormously positive for our dry-farmed vines, increasing the available water for the following months, and allowing us to wait for adequate ripening, while also obtaining wines with great natural acidity, good concentration, and silky tannins.

### VINIFICATION

**Variety:** Cinsault 100%

**Harvest date:** The grapes were harvested by hand on March 18, 2021.

**Vinification techniques:** After destemming, the grapes underwent a cool maceration (8°C), some of the wine with the stems (25%), in small stainless steel tanks (7%), and concrete eggs (25%), for a period of 3 days. Alcoholic fermentation lasted 10–12 days, with native yeasts at temperatures of 22–25°C. Malolactic fermentation occurred in 100% of the wine in concrete eggs, where the wine also remained in contact with its fine lees, for the purpose of increasing the perception of volume on the palate.

**Aging:** 100% of the blend aged in concrete eggs for 7 months.

### LABORATORY ANALYSIS

Alcohol: 12.9 %  
pH: 3.65  
Total Acidity: 3.1 g/L  
Residual Sugar: 1.3 g/L  
Volatile Acidity: 0.45 g/L

### TASTING NOTES

Intense, lively red color. The nose is perfumed with fresh aromas of strawberry and cherry, accompanied by an elegant note of pink peppercorn that links to a floral finish. The palate is fresh and lively with smooth tannins that lend a saline–mineral sensation and a long, pleasing finish.

### AGING POTENTIAL

Drink now.