

TINY TRIALS CINSAULT 2022



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 2021–2022 season began with a dry winter with moderate precipitation at the beginning that increased throughout the season, registering close to 150mm by early spring, requiring us to move the first irrigations forward by 3 weeks when compared to the previous season. The rain, together with our irrigations, allowed the phenological cycles of the vineyards to begin with a good level of humidity in the soil while avoiding stress in the plants. Early winter temperatures were mild, and this trend continued through spring, translating into a slightly delayed budbreak. Summer saw high temperatures early in the season, with heatwaves during the first week that reached 35°C, which gave the impression of an early harvest. However, this trend began to decrease during January when high temperatures barely reached 30°C, creating a delay in the ripening of the grapes. Finally, the months of March and April had favorable conditions for the end of the ripening period. All of this translated into fresh wines with high natural acidity, very good volume, and nice balance.

VINIFICATION

Variety: Cinsault 100%

Harvest: Grapes were harvested by hand on 23 March 2022.

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 (50%), and concrete eggs (50%), 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 8 months.

LABORATORY ANALYSIS

Alcohol: 13.5 %
pH: 3.5
Total Acidity: 3.02 g/L
Residual Sugar: 1.8 g/L
Volatile Acidity: 0.35 g/L

TASTING NOTES

An intense ruby-red color. The expressive nose highlights fresh aromas of red cherry, together with notes of violet that mix with a hint of pink peppercorn. On the palate the wine is fresh and lively with smooth tannins that add freshness and lead to a long, pleasing finish.

AGING POTENTIAL

Drink now.