

## TINI TRIALS CINSAULT 2023



### 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 "coffee with milk" with a predominance of red clays in the presence of high levels of quartz and low levels of organic material.

**Climate:** The 2022–2023 season began with a winter with moderate levels of precipitation that gradually increased throughout the season, reaching a total of 380mm of accumulated rainfall by early spring. These rains were important to fill the reservoirs in our vineyards, and to allow us to delay the first irrigations, when compared to the previous season's. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. Temperatures in early winter were moderate, and this trend continued through spring, which meant a later budbreak when compared to previous seasons. Summer saw lower-than-average temperatures early on, however this pattern began to change in mid-January, when heat waves brought maximum temperatures up to 35°C. These waves would continue throughout the season, setting us up for a possible early harvest. Finally, in the months of March and April we saw high temperatures again, pushing forward the ripening of the grapes even in our late-ripening varieties. All of these conditions combined to give us wines with great natural acidity, and very good concentration and balance.

### VINIFICATION

**Variety:** Cinsault 100%

**Harvest:** Grapes were harvested by hand on 29 March 2023.

**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 (30%), and concrete eggs (70%), 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:** 90% of the blend aged in concrete eggs for 10 months, and the remaining 10% of the wine aged in clay tinajas, adding greater complexity to the final blend.

### LABORATORY ANALYSIS

Alcohol: 12.5 %  
pH: 3.45  
Total Acidity: 2.88 g/L  
Residual Sugar: 1.52 g/L  
Volatile Acidity: 0.37 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