

RED BLEND 2022

VITICULTURE

Vineyard: The grapes are principally from our San Carlos estate, located near Cunaco, while a small portion comes from our El Olivar estate near Peralillo. Both vineyards are found within the greater Colchagua Valley.

Soil: The San Carlos estate has soils of alluvial origin with a sandy-clay texture. Deep and extraordinarily porous, they have an excellent capacity to administer water to the vines throughout the year, which is extremely important in the case of these very old vines. At El Olivar, the soils are of a more geological origin, with very good porosity, sitting on top of fractured rock that is highly colonized by roots, which are found below a small layer dominated by clay.

Climate: The 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. 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. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 33°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

Vineyard management: The vineyard is planted to a density of 4,808 plants per hectare, trained to low vertical shoot positioning, and spur pruned. Shoots are trimmed in spring and early summer.

VINIFICATION

Variety: Cabernet Sauvignon 59%, Malbec 8%, Carmenere 12%, Syrah 16%, Petit Verdot 2%, Cabernet Franc 3%.

Harvest date: The grapes were harvested on different dates between March 4 and April 24, 2022, respecting the optimal ripening point for each variety.

Vinification techniques: Grapes were destemmed into a stainless steel tank, where a cool pre-fermentation maceration took place at 8°C for three days, extracting color and aromas. Alcoholic fermentation took place with three short, daily pump-overs to extract only the most elegant tannins and obtain a more fruit-forward and friendly wine. Malolactic fermentation took place naturally in second-use French oak barrels.

Ageing: 34% of the wine aged for 10 months in second-use French oak barrels, while 48% of the wine aged in stainless steel tanks, helping to maintain the intensity of the fruit in the blend. The remaining 18% aged in concrete tanks, 14% in tanks and 4% in eggs, adding freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 14 %
pH: 3,58
Total Acidity: 5,35 g/L
Residual Sugar: 2,3 g/L
Volatile Acidity: 0,57 g/L

TASTING NOTES

Deep red in color. The wine's nose is complex and very intense, highlighting notes of ripe red fruit such as cherry and plum, together with subtle aromas of cassis that blend elegantly with hints of black pepper. The palate shows off in texture and balance, with firm, rounded tannins that add concentration, texture, and big body. The finish shows a wine of great depth and persistency, with a hint of nuttiness on the aftertaste.

AGING POTENTIAL

Drink now or cellar for 5 years.

