

VINTAGE 2016 VARIETY Carignan COMPOSITION 100% Organic Carignan **ALC** 14.5%





### VINEYARDS

- VINEYARDS Cauquenes, Maule Valley. AGE 100 years.
- IMATE AND SOIL Maule Valley, 170 m above sea level. The climate is temperate with a six-month

dry season and an annual rainfall of 700 mm. Maule has a persistently hot sun with cold nights influenced by breezes from the Pacific Ocean. The soil is sandy-clay loam with a presence of granite throughout the profile. Cauquenes is located in the Maule Valley (36° 08'41" S), 175 m above sea level. The dry-farmed vineyards only have access to water accumulated during the winter rains.

HANDLING No specific handling. The vines are generally planted on rolling hills, but some are also located in valleys and piedmont. The vines are left to grow on their own and are dry farmed (non-irrigated).

# HARVEST

HARVEST DATE March 2016. HARVEST BRIX 24° Brix

GROWING SEASON There was some light rain during the spring, and the temperatures were lower than the historical average during the flowering period. The weather was hot and dry from summer through harvest.

## WINEMAKING

The grapes were handpicked using 15 kg trays. Upon reception at the winery, the bunches were destemmed but not crushed. Vinification began with a cold maceration prior to fermentation in small 1,000-liter tanks with native and selected yeasts. Malolactic fermentation took place spontaneously in barrels.

AGING 24 months in French oak. BOTTLING March 2019.

## WINEMAKER'S TASTING NOTES

Intense ruby-red color with violet highlights. In nose, this wine displays a never-ending array of aromas recalling cherries, black fruits, and mushrooms, along with additional notes of apricots, white peaches, pears, and a hint of lychee. The ripe and elegant palate is juicy and round, with vanilla notes, ripe tannins, and a long finish.