



Origin

VARIETY: 85% Syrah, 15% Carménère

D.O: Maipo Valley

SOIL: The soil is granitic and stony, highly permeable with a depth of between 0.6 and 2 metres.

HARVEST: The grapes were harvested between 4 and 27 April, when their organoleptic qualities, aromas and tannins were at their best. The clusters were manually harvested and then transported and selected.

VINTAGE: The 2012 vintage in Chile was unusual and the summer was one of the warmest of recent years. The high temperatures speeded up ripening and brought forward the harvest by two or three weeks in some areas. Canopy management was especially important in protecting the clusters from the high temperatures and from sun damage. The red wines had a riper fruit character. As a result, the grapes this year were of high quality, with good fruit ripeness, and good levels of sugar and polyphenols. The wines from this vintage showed ripeness, elegant fruit flavours and body of exceptional quality.

Winemaking

FERMENTATION: The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

OAK AGEING: 60% of this wine was aged for 8 months in one, two or three-year-old French oak barrels.

TECHNICAL DATA: Alc/Vol: 13,5%; pH: 3,63; Acidez: 5,03 g/L (Ac. Tartárico); Az. Residual: 3,44 g/L

STORING: This wine can be stored for up to 5 years in optimum conditions.

Tasting Notes

COLOUR: This wine is deep violet red in colour.

AROMAS: This elegant wine unveils notes of ripe berries, blueberries and blackberries, along with spices, such as black pepper, cloves, tobacco and dark chocolate.

PALATE: This wine has good concentration and balanced acidity, ripe tannins and a smooth, complex structure. Long and persistent finish.

Serving Suggestion

Best served at between 16°C and 18°C. This wine pairs well with mature cheese, red meat, pasta, lamb and spicy dishes.