

VINO HECHO A MANO

# ATERCIOPELADO



## *A modern take on tradition*

Aterciopelado brings with it memories and a certain nostalgia for the 1960s, a time when very basic tools were used to make a wine that blended the rustic País variety with a bit of Malbec, which was called “Terciopelo” (velvet) for its tremendous smoothness on the palate.

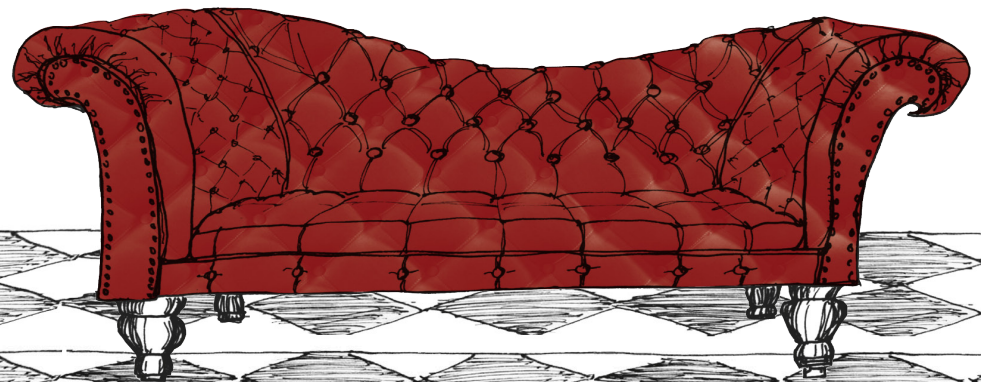
Half a century later, winemaker Jorge Martínez decided to return to this tradition, but with a free, modern, and innovative approach. His idea gave rise to this wine, a blend of 80% País and 20% Malbec co-fermented in cement eggs for a unique and youthful wine with fresh and fruity aromas complemented by a smooth and elegant palate.

Aterciopelado makes us proud of our roots and hopeful for the times to come.



**Jorge Martínez**

Winemaker Director Mancura &  
Aterciopelado



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80% País / 20% Malbec



## Denomination of Origin

Melozal (País) / Pencahue (Malbec).

Both vineyards are located in the Maule Valley's Secano Interior. The País comes from a 120-year-old head-trained vineyard that produces grapes with tremendous quality and aging potential. The Malbec vineyard is 60 years old and trellised to vertical shoot position. Both varieties are worked with maximum rigor to encourage the quality of the grapes and obtain a very particular wine.

## Vinification

The grapes from both varieties were co-fermented to enhance their respective characters from the beginning. 30% of the bunches were left whole and the remainder were destemmed and inspected on a selection table. The entire fermentation process took place in a cement egg with native yeasts. The must was pumped over in the beginning to encourage extraction, and it was then left to ferment with just the movements that take place naturally due to the egg's ovoid shape. The result is a unique and special wine with tremendous color, delicious fruit, and great body, freshness, and elegance.

## Aging

Aging was short, first in an egg and then in old barrels for three months. The wine was bottled unfiltered in September 2015 to conserve the initial characteristics of the wine and the grapes.

## Tasting notes

**Colour:** attractive bright ruby red.

**Aroma:** red fruits, cherries, and plums with notes of herbs and nuts. Very charming.

**Flavour:** red fruits with tremendous acidity complemented by potent tannins and a velvety finish. Very seductive.

**Serving Temperature:** 10° – 12°C

**Food Pairing:** stewed meats, game birds.

**Keeping Potential:** 6 years.

### Analysis 2016

Alcohol: 13.5%

pH: 3.36

Total Acidity: 3.63 g/L

Residual Sugar: 2 g/L

