

VINO HECHO A MANO

# EL GRAN PETIT



## *Little giant*

El Gran Petit is the product of a co-fermentation of two varieties—Petite Sirah and Petit Verdot—known by their deep color, intense aromas, and tremendous structure. These highly potent grapes from the Cachapoal Andes are usually destined for blending with other more traditional varieties, but this wine enables them to shine by vinifying them in concrete eggs, which reveals all of the potential hidden in their tiny berries. This wine is big on essence, spirit, and heart and generous in aromas and flavors. A great little giant.



**Irene Paiva**

Winemaking Director Vistamar & El Gran Petit





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50% Petite Sirah / 50% Petit Verdot



## Denomination of Origin

La Moralina estate, Cachapoal Andes.

This vineyard belongs to Vistamar and was planted in the foothills of the Andes in 2008. Its rocky soils correspond to the Los Lingues series. The warm, temperate climate is cooled by its proximity to the mountains, resulting in fresher grapes with intense color and fruit.

## Vinification

Made in a 2,000-liter concrete egg with a 3-day pre-fermentation maceration and selected yeasts. The fermentation took place freely over 10 days at a maximum temperature of 24°C and daily pump-overs to move the entire volume. The new wine remained on its skins for an 11-day post-fermentation maceration before being racked to barrels for malolactic fermentation.

## Aging

The wine spent one month in a concrete egg for fermentation and maceration and was then racked to two French third-use oak barrels and two new medium-toast (infrared) American oak barrels, where it underwent its malolactic fermentation and remained for 6 months.

## Tasting notes

**Colour:** very deep and intense violet—almost black.

**Aroma:** fruity and expressive with outstanding blue fruits such as fresh blackberries and blueberries with a light touch of fine herbs.

**Flavour:** juicy, generous, and loaded with structure. Fermenting in a concrete egg magically transforms the two varieties' notoriously potent tannins soft and velvety, round and mouth filling.

**Serving Temperature:** 18°C.

**Food Pairing:** red meats, pork, game meats.

**Keeping Potential:** 5 to 8 years.

### Analysis 2017

Alcohol: 14.0%

pH: 3.48

Total Acidity: 3.43 g/L

Residual Sugar: 2.44 g/L