

MEDITERRÁNEO

A BLEND OF RED AND WHITE MEDITERRANEAN GRAPES

HANDCRIFTED WINES

VARIETIES GRENACHE 60% - SYRAH 21% - CARIGNAN 14% MARSANNE 3% - ROUSSANNE 2%	VINTAGE 2017
	ORIGIN MAULE VALLEY

THIS WINE IS THE RESULT OF A CREATIVE COMBINATION THAT REFLECTS THE FREEDOM TO INNOVATE AND EXPERIMENT.

OUR MEDITERRÁNEO IS A GRENACHE-BASED BLEND THAT AIMS TO INTERPRET THE POTENTIAL OF CLASSIC MEDITERRANEAN GRAPE VARIETIES IN A TERROIR FAR FROM THEIR BIRTHPLACE. THE LONCOMILLA ZONE WELCOMES THEM AS IF THEY WERE ITS OWN AND SHOWS YET AGAIN THAT IT IS AN EXCELLENT PLACE TO GROW THESE FRUITY, JUICY GRAPES WITH INCREDIBLE STRUCTURE.

DENOMINATION OF ORIGIN

SANTA ELENA ESTATE, LONCOMILLA VALLEY.

A VINEYARD PLANTED IN THE 1950S AND GRAFTED WITH MEDITERRANEAN VARIETIES SUCH AS GRENACHE AND SYRAH. IT IS LOCATED IN A SECTOR NESTLED INTO MAULE'S COASTAL MOUNTAINS. THIS DRY SECTOR CALLED THE SECANO HAS GRANITIC CLAY SOILS THAT ARE ERODED AND VERY POOR IN NUTRIENTS. THE VINES ARE PLANTED ON THE SECTOR'S GENTLY ROLLING HILLS WITH AN EASTERN ORIENTATION. THE GRENACHE, MARSANNE, AND ROUSSANNE ARE TRELLISED TO VERTICAL SHOOT POSITION, AND THE SYRAH AND CARIGNAN ARE EITHER GOBELET OR HEAD TRAINED.

VINIFICATION

THE GRAPES WERE PICKED INTO 10-KG BOXES. THE BUNCHES AND BERRIES WERE SELECTED PRIOR TO UNDERGOING A 3-5-DAY PRE-FERMENTATION COLD SOAK. ONCE ALCOHOLIC FERMENTATION WAS COMPLETE, THE WINE REMAINED ON ITS SKINS FOR A TOTAL MACERATION TIME OF 28-30 DAYS.

AGING

THE WINE WAS AGED IN MEDIUM TOAST FRENCH OAK BARRELS (25% NEW) FOR 14 MONTHS.

WINE DESCRIPTION

COLOUR: DEEP, INTENSE CHERRY RED.

AROMA: RED FRUITS SUCH AS SOUR CHERRIES AND RASPBERRIES WITH NOTES OF HAZELNUTS AND AROMATIC SPICES.

FLAVOUR: FRESH, FRUITY, AND JUICY WITH TREMENDOUS BALANCE BETWEEN SWEETNESS AND TANNINS. PERSISTENT RED FRUIT ON THE LONG, LINGERING FINISH.

SERVE AT: 17°C.

AGING POTENTIAL: +10 YEARS



ANALYSIS

ALCOHOL:	14,5%
PH:	3.07
TOTAL ACIDITY:	4.52 G/L
RESIDUAL SUGAR:	2.44 G/L

