

## Grapes

34% Malbec  
31% Syrah  
10% Petit Verdot  
10% Grenache  
15% Carignan

## Region/Appellation

Colchagua Valley

## Alcohol by volume

13.50%

## Residual Sugar

1.63 g/l

## pH

3.5

## Total Acidity

5.6 g/l

## Drinking Window

2023 - 2025

## Tasting Guide

A B C D E  
Light Medium Full

## Tasting note printed

01/10/2023

## Winemaker Notes

This wine highlights the originality of the winemaking technique, with great intensity, both aromatic and gustatory. With an intense and lively colour, the nose of this wine is fresh, fruity and youthful. With a lot of intensity, hints of pomegranate and berries give way to mineral notes such as flint and spices like black pepper. The palate shows a lot of tension and textures, which make this a perfect wine to drink on a terrace and in good company.

## Vineyard

Sourced from blocks in our vineyards with varying soil types: deep granite with layers of clay, very deep sandy-clay colluvial soil and moderately deep clay colluvial soil with embedded stone.

## Winemaking

Carbonic Maceration in old 400L French oak barrels and 700L earthenware amphorae using native yeasts. 50% of the wine undergoes malolactic fermentation.

## Vintage

A cool, wet winter and an equally cool March and April did not hamper the harvest as there were no significant periods of heavy rain, which meant grapes could fully ripen before being picked. Grapes were healthy and the wines fresh.

## Food match

Grilled and Roasted Red Meats

Perfect with a selection of tapas

