

Grapes

45% Grenache
30% Mourvedre
25% Syrah

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.50%

Residual Sugar
2.24 g/l

pH
3.38

Total Acidity
6.01 g/l

Drinking Window
2023 - 2027

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed
29/03/2024

‘The Blend Collection’ Red 2016

Winemaker Notes

Since its creation every vintage of The Blend Collection Red, has been a reflection of our unique terroir of the Valle de Aconcagua. This version is marked by its lively and fresh character with floral notes reminiscent of violets, along with exquisite notes of raspberries, murtillas and red cherries, all elegantly framed by soft notes of pastries, cloves and anise. This wine has its own personality, it is vertical with a fresh and juicy palate. Its round and elegant tannins ensure a very long life ahead.

Vineyard

The grapes that go into The Blend Red were primarily selected from specific sectors of our Ocoa and Aconcagua Costa Vineyards in the Aconcagua Valley. The Ocoa Vineyard is planted on rocky soils of colluvial origin with low vigour potential, good drainage, and up to 30% stones. The Aconcagua Costa Vineyard is located just 12 kilometres from the Pacific Ocean, which lends it cold-climate conditions. The soils have a thin, 40–80-centimetre top layer with a clay-loam texture over decomposing schist.

Winemaking

Each of the varieties used in this wine were carefully picked by hand and fermented in stainless steel tanks at temperatures that fluctuated between 24° and 28° C. The wine was then aged for 16 months in French oak barrels, 18% of which were new. This year, the larger percentage of Mourvèdre contributed excellent acidity, structure, complex aromas, and black fruit. The Syrah contributed ripe black and red fruit as well as soft, intense tannins. The Petit Verdot not only lent a lively freshness due to its good acidity, but intense aromatic notes and spice as well. The Grenache delivered notes of red fruits such as cherries and blackberries along with black pepper, black olives, and chocolate.

Vintage

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of this conditions delivered wines of outstanding vivacity and character.

Food match

Grilled and Roasted Red Meats

Mediterranean Beef Casserole

