

Grapes

40% Syrah
34% Grenache
26% Mourvedre

Region/Appellation

Aconcagua Valley

Alcohol by volume

13.50%

Residual Sugar

2.68 g/l

pH

3.44

Total Acidity

5.6 g/l

Drinking Window

2024 - 2028

Tasting Guide

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

Tasting note printed

09/05/2024

2017 6x75cl

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 and red cherries, all elegantly framed by soft notes of pastries and nuts. 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

The grapes were hand picked into 15 kilogram boxes and inspected on a double selection table to eliminate any extraneous plant matter and imperfect grapes. Fermentation took place in stainless steel tanks from 12 to 10 days at 23° - 28°C, exclusively with native yeasts. 75% was aged in French oak barrels and 25% Stockinger foudres for 20 months.

Vintage

The 2017 vintage in the Aconcagua Valley will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we managed this scenario favourably by careful irrigation management in our vineyards, increasing the water supply during the hottest periods and harvesting significantly earlier. In turn, the wines produced reflect the outstanding quality of our terroir, balancing concentration, power and velvety tannins, along with freshness and fruit intensity.

Food match

Grilled and Roasted Red Meats

Mediterranean Beef Casserole

