



Tasting Notes

A deep-red wine with nuances of purple, dense and brilliant. It has a strong aroma of black fruits with notes of coffee and dark chocolate; absolutely typical. It is spicy, with nuances of vanilla and cloves. In the mouth it is fresh, rounded and intense, with flavours of chocolate, raspberry and black coffee. Its strong accent of mature tannins gives it long persistence. A great accompaniment for Serrano ham, lean meats and ripe cheeses.

Vineyards

Our vineyard is located in San Bernardo, in the heart of the Maipo Valley and only a few minutes from the centre of Santiago. It has a perfect combination of Mediterranean climate, temperate and warm, with an alluvial soil containing little organic material and a profile dominated by stones, sand and clay, providing an ideal support for deep, abundant and healthy rooting. The vineyard has a high-density planting design, running North-South, at 22.5º W, irrigated very sparingly by technologically controlled systems. This produces a perfect balance between leaves and fruit, achieving splendid ripening, with fruit that has highly concentrated colours and flavours and consequently wines with great ageing potential.

Vinification

The vinification is carried out in the traditional Bordeaux style, including the selection of fruit and grapes prior to the fermentation process, so one maceration of the fruit takes place before alcoholic fermentation and there is then a second maceration, post-fermentation, to achieve the maximum extraction of colours, aromas and flavours. The resulting wine is then stored in French oak barrels for a period of 16 months, where malolactic fermentation and ageing take place. It is bottled and left to rest in refrigerated cellars for various months prior to consumption.

Analysis

Alcohol:	14.5%
pH:	3.55
Total Acidity:	3.38 g/lt.
Residual Sugar:	1.87 g/lt.