

**TASTING NOTES**

OUR FULL-BODIED BLEND BOASTS A BRIGHT, CLEAN RUBY RED COLOR. NICE RED RIPE FRUITS LIKE PLUMS AND FIGS, WITH TOBACCO AND BLACK PEPPER. IT IS A COMPLEX WINE WITH A GOOD VOLUME, WHERE YOU CAN FIND FRUIT, DRY LEAVES AND SMOKE NOTES FROM BARREL AGING. IT IS ELEGANT WITH SOFT AND JUICY TANNINS, WELL BALANCED AND PRESENTS A LONG AND PERSISTENT END.

**VARIETY**

70% CABERNET SAUVIGNON  
30% SYRAH

**APPELLATION**

MAULE

**VINEYARD**

48 KMS FROM PACIFIC OCEAN, 47 MASL.

**CLIMATE**

MEDITERRANEAN CLIMATE AFFECTED BY THE SEA BREEZES THAT COME UP FROM THE PACIFIC.

**SOIL**

ALLUVIAL ORIGIN, WITH A LARGE QUANTIFY OF ROUNDED ROCKS INTERMINGLED WITH CLAY HORIZONS.

**HARVEST**

HAND HARVESTED BEGINNING IN THE FIRST WEEK OF APRIL, IN HARVEST POLYGONS OR SELECTED SECTORS OF THE BLOCKS, WITH A TABLE SELECTION OF BUNCHES.

**FERMENTATION**

SLOW FERMENTATION WITH LITTLE EXTRACTION, IN OAK FONDRES AND STAINLESS STEEL, WITH FEW PUMP-OVERS AND GOOD OXYGENATION.

**AGING**

AGED IN FRENCH OAK BARRELS FOR 12 MOTNHS



**ALUVIAL**

.....  
**CABERNET  
SAUVIGNON |  
SYRAH**

