



## *Cabernet Sauvignon - Syrah*

<b>VINTAGE</b>	2012
<b>VARIETY</b>	Cabernet Sauvignon - Syrah
<b>ORIGIN</b>	Colchagua Valley - Coast
<b>VINEYARD LOCATION</b>	Lolol (La Hacienda area)
<b>CLIMATE</b>	Temperate Mediterranean
<b>SOIL</b>	Alluvio-colluvial and loam; clay loam, respectively
<b>PLANTED</b>	1998 and 2005
<b>PLANTING MATERIAL</b>	Cabernet Sauvignon: partially mass selection and ungrafted rootstock, and partially clones 46 on 33-09 and 317 on 101-14. Syrah: clone 300 on 110-R and 33-09
<b>TRAINING SYSTEM</b>	Bilateral cordon trained
<b>MESOCLIMATE</b>	Cabernet Sauvignon from El Huaico, the warmest area in the farm, and from terraces (north face). Syrah from El Peral, the freshest area, under the influence of coastal winds, and from terraces (south face)
<b>HARVEST</b>	From 15 April to 15 May. By hand, early morning to benefit from lower temperatures, in 12-14 kg containers
<b>YIELD</b>	10.000 kg/ha. 2,8 kg/vine
<b>WINEMAKING</b>	Manual selection before and after destemming, on a vibrating table. 3-day cold maceration. Alcoholic fermentation in 130 hL stainless steel tanks, in a controlled temperature between 26 and 28°C, for 2 weeks. Malolactic fermentation within the tank.
<b>AGING</b>	4 months in French oak
<b>BLEND</b>	75% Cabernet Sauvignon, 25% Syrah
<b>pH</b>	3,7
<b>ALCOHOL</b>	14,5
<b>BOTTLE FEATURES</b>	Ecological, lightweight glass
<b>BOTTLE CLOSURE</b>	Natural cork
<b>PRODUCTION</b>	17.071 bottles (750 cc)
<b>SHELF LIFE</b>	5 years
<b>SERVING TEMPERATURE</b>	15-16°C
<b>FOOD PAIRINGS</b>	This wine would be the perfect pair for any stew, meat cooked in a clay pot or roasted, spiced and well done.
<b>TASTING NOTES</b>	<p>Appearance Red with hues of violet</p> <p>Nose A wine with very fruity and sweet aromas, delicious blackberry, raspberry and cherry notes mingled with vanilla, chocolate and delicate freshly ground coffee notes.</p> <p>Palate Its mouthfeel is gentle, with silky tannins and good acidity. It is a medium-bodied wine, balanced and with a long finish.</p>