

Tupac

Tupu Edición Limitada



VINTAGE	2011
VARIETY	Carménère - Cabernet Sauvignon - Syrah - Malbec
ORIGIN	Colchagua Valley - Coast
VINEYARD LOCATION	Lolol (La Hacienda area)
CLIMATE	Temperate Mediterranean
SOIL	Alluvial, alluvio-colluvial and granitic. Clay loam - loam
PLANTED	1997 and 2005
PLANTING MATERIAL	Carménère, Cabernet Sauvignon and Malbec: mass selection and ungrafted rootstock. Syrah: clone 300 on 110-R
TRAINING SYSTEM	Carménère: Guyot; the rest: bilateral cordon trained
MESOCLIMATE	The fresher area in the farm, El Peral, under oceanic influence, provides most part of the Carménère. The Syrah and part of the Cabernet Sauvignon are grown in terraces, a slightly warmer area, very windy and with lower thermal variation. The warmer area, El Huaico, provides the Malbec and part of the Carménère and Cabernet Sauvignon.
HARVEST	From mid April to mid May. By hand, early morning, to benefit from lower temperatures, in 12-14 kg containers
YIELD	5.000 kg/ha. 1,8 kg/vine
WINEMAKING	Manual selection before and after destemming, on a vibrating table. 5 to 7 day cold maceration. Alcoholic fermentation in 65 hL stainless steel tanks, in controlled temperature between 26 and 28°C, for 2 weeks. Malolactic fermentation in barrels.
AGING	16 months in French oak
BLEND	31% Carménère, 28% Cabernet Sauvignon, 24% Syrah, 17% Malbec
pH	3,6
ALCOHOL	14,5
BOTTLE FEATURES	Burgundy style, P22 amber
BOTTLE CLOSURE	Natural cork
PRODUCTION	6.358 bottles (750 cc)
SHELF LIFE	10 years
SERVING TEMPERATURE	14-16°C
FOOD PAIRINGS	For the complexity provided by each variety to this great wine, and for its elegance, it can pair a lamb stew or a steak with mushroom sauce and vegetables.
TASTING NOTES	
Appearance	Intense ruby
Nose	A complex and elegant nose, where red berries and dark fruits (berries, plum and blackcurrant) can be identified, intertwined with notes of sweet spices (clove, nutmeg and cinnamon), dark chocolate and
Palate	Its mouthfeel has a magnificent attack, captivating and appealing, sumptuous tannins and an abundant acidity that provides a long and delightful finish.