

PICHILEMU

AZUL PROFUNDO

EDICIÓN LIMITADA



Country: Chile

Vintage: 2019

D.O: Marchigüe, Valle de Colchagua

Varieties:

Cabernet Sauvignon	70%
Carménère	20%
Syrah	10%

Alcohol: 13,5°

pH: 3.76

Residual Sugar: 2.78 Mr

Harvest

The Cabernet Sauvignon comes from our Santa Ana and Alto Tierruca vineyards, both located 20 miles from the Pacific Ocean. The handpicked harvest took place the third week of March. The Carménère is from the Santa Ana vineyard and was harvested the third week of April. Lastly, the Syrah was harvested the first week of April and is also from the Santa Ana vineyard. The vineyards are distributed on slopes, with a soil profile of granitic strata, shallow clayey loam, giving the vineyard a balanced vigor.

Vinification

Each field and variety in this red blend is vinified separately. This delicate process began with a manual harvesting of the grapes. Once the grapes have been collected, they go through a selection process, to then give way to the fermentation of the grapes for a period of 15 days at a controlled temperature between 25 – 28°C, followed by post-fermentative maceration for 10 to 15 days, in order to extract delicate aromas and flavors.

Aging

This wine is aged in second and third use French oak barrels for 10 months. Then, the wine is kept in the bottle for 6 months before being released on the market.

Tasting Notes

Intense color that ranges from deep ruby to purple. Bold on the nose, aromas of cherry, plum, berries, and hints of vanilla and spices. On the palate, it's a balanced wine with silky tannins, and flavors of blueberry, blackberry, plum, and vanilla, with oak, chocolate, and spice finish.

Food Pairing

This wine will complement many dishes. Ideal to pair with grilled vegetables, veal ragu pasta, red meats, burgers, BBQ ribs and a great selection of cheeses.