

MARCHIGÜE®

Private Collection



Country: Chile

D.O: Marchigüe,
Valle de Colchagua

Variety: Cabernet Sauvignon

Vintage: 2019

Alcohol: 14.5°

Harvest

The grapes were harvested the last days of March and sourced from “Alto Tierruca” Estate.

Vinification

The grapes were manually harvested according to the previously defined polygons in relation to the soil profile. Once the grapes were harvested, they went through a sorting table to pick the best quality berries.

Later the grapes had a cold soak; this allows to extract the best from the grapes. Once the cold soak is ended the grapes were inoculated with selected yeasts that provide the best terroir expression. After the inoculation 10 % of the juice is taken out of the fermentation tank through bleeding so the wine will have a much greater concentration.

The fermentation took place at a controlled temperature of 27° to 29°C. Also, this wine had a co-inoculation for the malolactic fermentation development directed towards providing complexity and elegance. The total process took about 25 days, then the wine was separated from the solids and raked into French oak barrels for 18 months.

Tasting Notes

High intensity ruby red color. On the nose has aromas such as ripe cherries and blackberries along with cedar and vanilla notes. On the palate has a great concentration of flavors marked by firm tannins that provide a soft and silky texture. Tiene un largo y persistente final.