

PICHILEMU



Country: Chile

Harvest: 2021

Appellation: D.O. Marchigüe,

Valle de Colchagua

Variety: Blend, Syrah 85%, Cabernet
Sauvignon 10%, Carménère 5%

Alcohol: 14.5°

Harvest

From the Alto Tierruca Vineyard, which is located on Route I 20, 25 km from the Pacific Ocean. With an undulating topography, on hillsides, with a granite profile and shallow clayey strata, giving a balanced vigor to the vineyard. There are 12 ha of Syrah, 34.5 ha of Cabernet Sauvignon and 13 ha of Carmenere planted in Alto tierruca .

Vinification

The grapes are harvested by hand from the first week of April for the Syrah. The barracks Oriented to this wine, corresponds to Team 8, which is located on the hillside, in the highest part of the vineyard. Special management of the vineyard is carried out, adjusting the load, allowing to obtain more concentrated grapes. Upon entering the winery, the bunches are selected and destemmed, then the grapes are ground and transferred and cooled to stainless steel tanks maintaining Prefermentative maceration at 10° C for 3 days. Fermentation lasts approximately 15 days at temperatures of 25 – 28°C, followed by maceration post-fermentation from 5 to 10 days, in order to extract aromas and delicate flavors. A 5% bleeding of the grapes is carried out, allowing to concentrate aromas and flavors. Then 75% of the wine goes on to mature in First Use French Barrels, for an approximate time ranging from 15 to 18 months.

Tasting notes

Intense violet red color. Very perfumed and complex, floral notes such as violets and ripe and sweet black fruit perfectly blended with subtle hints of vanilla and dark chocolate. It is a wine with great structure, very powerful, with very present ripe and soft tannins, it is dense and has great character. It has a long and persistent finish.