



RED FIELD BLEND

Vineyard

The vineyard is planted in Coronel del Maule, a very special place, right on the border between Cauquenes and Itata. The coastal influence is greater here and this produces a cooler mesoclimate. The vines are grafted onto old País vines that are trained in the traditional bush form and dry-farmed.

The vineyard has deep soils with a mixture of textures. The surface layer tends mostly to be clay with high silica content. Meanwhile, in the subsoil, we find partly degraded particles of granite and even quartz. These characteristics enable the soil to retain more moisture, releasing it slowly as the vine needs it.

Viticulture and Winemaking

A wine made as a "field blend", a mixture of varieties of vines that are interplanted in the vineyard. The blend is mainly Malbec with small contributions of Carignan, Cabernet Sauvignon, Cinsault and País.

The vines are more than 60 years old, dry-farmed and treated with minimal intervention and these aspects are all fundamental to producing grapes of great potential. The microclimatic conditions enabled the grapes to ripen very slowly. The grapes were hand-harvested into 12-kilo bins during the early morning. After they arrived at the winery, the grapes went through a rigorous selection process and only the ripe, healthy clusters were gravity-fed into the tank.

The different varieties were co-fermented so that together they gave the wine greater complexity and character. The fermentation took place with native yeasts at 26°C–28°C for 20 days. Manual punchdowns were used daily to achieve gentle extraction. The fermentation included 5% whole clusters, which means the stalks were included, in order to enhance the aromatic complexity and the structure in the mouth. The wine was left over its lees and skins for an additional 17 days to further its structure.

Finally the wine underwent careful ageing in French oak, mostly fifth-use, neutral, 500-litre barrels. There the wine underwent malolactic fermentation followed by 14 months' ageing.

Tasting notes

Deep, dense garnet colour with violet hues. Great aromatic expression and unique personality, dominated by floral and spicy notes, violets, aniseed and liquorice, against a background of black and red fruit. Aromas of blackberries, plums and jam and ulmo honey.

The palate reveals very intense fresh red fruit, raspberries and cherries, great concentration, firm tannic structure and freshness. Light notes of toast at the end and a long finish.

Composition: Mainly Malbec, plus Carignan, Cabernet Sauvignon, Cinsault and País in unknown proportions.

Valley: D.O. Maule

Alcohol content: 13.7

Residual Sugar: 2.22

Total Acidity: 4.22

pH: 3.35

Winemaker: Rafael Urrejola

