

PARINACOTA

Limited Edition

Variety	: Syrah 70% - Carignan 30%	Alcohol (%)	: 14,5
Vintage	: 2022	pH	: 3,25
Origin	: Maule Valley	Total Acidity (g/L)	: 4,12
		Residual Sugar (g/L)	: 3,26

Tasting Notes

Parinacota is an elegant, character-driven wine with an intense violet-red color. It stands out for its aromas of wild berries, flowers, and spices, complemented by smoky notes and marked minerality. On the palate, it is well-structured with good body, firm and fresh tannins, balanced acidity, and a long finish. Ideal for pairing with meats, lamb, stews, game, cured meats, and aged cheeses. Aging potential: 5 years.

Terroir

The grapes come from small, selected plots in the Maule Valley (Loncomilla), featuring mineral soils of igneous origin that promote the vineyard's natural balance under dry-farming conditions. The warm-temperate climate, with significant diurnal temperature variation, allows for slow ripening that preserves acidity and enhances aromatic expression, resulting in fresh, vibrant wines with well-developed tannins.

Winemaking

The Syrah and Carignan were hand-harvested at optimal ripeness and carefully sorted. The winemaking process included cold maceration, controlled fermentation, and post-fermentation maceration to achieve good extraction of color, aromas, and tannins. The wine was aged in French oak barrels for 15 months and blended in a proportion of 70% Syrah and 30% Carignan, seeking balance, elegance, and complexity. The season was characterized by a cold winter with moderate rainfall, a dry and warm spring, and a summer with high and stable temperatures—conditions that allowed for complete and homogeneous grape ripening prior to harvest.

Winemaker : Pilar Díaz



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