

ONA

Special Reserve



COASTAL BLEND 2017

- **Apellation** : Casablanca Valley
- **Composition** : 90% Syrah, 8% Malbec, 2% Petite Syrah
- **Alcohol** : 14% vol.
- **pH**: 3,22
- **Residual Sugar** : 2,29 g/l
- **Total Acidity** : 6,15 g/l

SOIL

The vineyard is located at approximately 100 meters (328 ft.) above sea level and around 10 km (6.21 miles) from the Pacific Ocean, a wonderful terroir for cool climate varieties. The soil is loam to clay-loam in depth, which allows the retention of more humidity in comparison with other vineyards.

CLIMATE

The weather is coastal Mediterranean with winter rainfalls averaging 400mm (15.7 inches) from June to August. Summers present medium moderate temperatures of 24°C (75.2° F) during the day and 7°C (44.6° F) at night, with important influence from the ocean, allowing a slow maturation of the grapes. This sector is free of springtime frosts, a phenomenon that strongly impacts other cooler valleys from Chile.

HARVEST

The 2016 - 2017 season had different natural events with great incidence in the development of the vineyards and the harvest.

It was a very technical season, which means, that the winemakers were tested in their experience and knowledge. The winter was very low in terms of rainfall, with rain only in June and July, then a heat wave in January, that accelerate the maturity process and concentration of the grapes, and then big fires in the summer months before the vintage started.

After finishing the harvest and the vinification process, the global evaluation of the wines let us confirm that we achieved the high quality that we were looking for.

WINEMAKER NOTES

Cherry red color with great intensity. The nose presents aromas of fresh red fruit, cherry and maqui, with nuances of wood and flowers. In the mouth it is a wine of great volume and freshness, given by its natural acidity and soft tannins.

FOOD PAIRINGS

A wine with many food-pairing options, including lean lamb, beef, pork and duck. Best enjoyed at 16°C.