



- **Apellation:** *Central Valley*
- **Alcohol:** *13% vol.*
- **pH:** *3,45*
- **Residual Sugar:** *16 g/l*
- **Total Acidity:** *5,13 g/l*

SOIL

Mainly sandy clay-loam soils of medium vigour are characteristics of our Central Valley. The vines are planted to a vertical trellis system and are drip irrigated allowing an optimum amount of yields per hectare.

CLIMATE

Chile's Mediterranean climate combines the warm, dry summers and cold, rainy winters that are ideal for vines. The reciprocity between the effects of the Pacific Ocean and the Andes Mountains give as a consequence a growing season with sunny days and cool nights which create a precise temperature oscillation.

HARVEST

The 2012 – 2013 growth season was a challenging one, with cooler temperatures and rain during spring delaying the normal vegetative growing cycle of the vines by as much as two weeks in our Leyda Valley and Alto Cachapual vineyards. In the Peumo and Colchagua vineyards were not that much delayed, resulting in a compact harvest. Careful planning and scheduling of picking was ever critical, so as to ensure the maximum quality of our fruit.

Winemakers Notes

The varieties come together seamlessly for a fruit-driven wine with fresh dark fruit flavors and jammy red fruit notes. This blend is framed by hints of oak, vanilla, and mocha. Best enjoyed at 16° - 18 °C.