

# RESERVA

## **CINSAULT**

Origin

Itata Valley

Variety

100% Cinsault

#### Terroir

The valley is located about 450 km south of Santiago and only 25 km from the Pacific Ocean, and with a small extension of less than 100 km, it is one of the oldest winegrowing areas in Chile. It is a dry coastal climate with warm days (30°C) and cool nights (10°C) influenced by cold coastal winds. The vines planted on gentle hills where the presence of soils rich in red clay is mixed with veins of granite, quartz and rich in minerals and volcanic rocks from the eruptions of two of the most impressive volcanoes in the region: Chillán Volcano (3,172 m.a.s.l.) and Nevado Volcano (3,212 m.a.s.l.). The annual precipitation is around 1,000 mm.



### Vinification

The grapes were harvested by hand and carefully transported to the winery. The process begins with a rigorous selection of the bunches. After destemming and pressing, the grapes were taken to stainless steel tanks for a pre-fermentative maceration for 5 days at a controlled temperature so as not to exceed 8°C and under anaerobic conditions. Then fermentation continued at temperatures between 25°C and 27°C with selected yeasts and afterwards it is culminated with a post-fermentative maceration to achieve a good polymerization of the tannins. Leading to a total tank time of approximately 25 days. Then the wine is transferred to 225L and 500L French oak barrels, where only 10% are new and the remaining second and third use, where it is aged for 10 months and malolactic fermentation occurs.

Finally, the wine was mixed, obtaining the fresh aromas and flavors of the variety, together with the complexity obtained from fermentation and aging in barrels, resulting in a wine with soft tannins, great balance and elegance.

#### Tasting notes

This delicious and elegant Cinsault Reserva has a cherry red color and rich aromas of red fruits and floral and earthy touches, giving way to flavors of cherries and black fruits with subtle notes of sage and volcanic minerality. It is fresh and medium bodied with a smooth and long finish. It is an ideal wine as an aperitif or to accompany Mediterranean dishes and charcuterie.

#### Winemaker

Pilar Díaz

