

TARAPACA

GRAN RESERVA

Blend Series #1

Variety: Blend.
Varietal Composition: 85 % Cabernet Sauvignon 15 % Syrah.
Origin: Maipo Valley.
Vintage: 2015.
Yields: 1.5 to 2.0 kgs/plant.
Harvest Date: End of April.
Production: 66.000.
Aging: 12 months in French and American oak barrels: 20% new, 80% used.

ANALYSIS

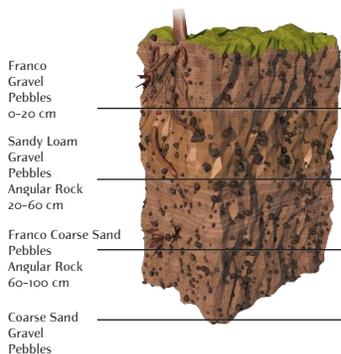
Alcohol : 14.3°
Total Acidity : 5,3 g/l (Tartáric Acid)
Residual Sugars : 2.3 g/l
PH : 3.5

VINIFICATION

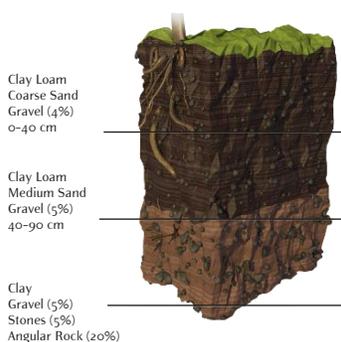
A pre-fermentative maceration was carried out at 12°C. After alcoholic fermentation (26°-28°C), post-fermentative maceration took place for approximately 10 days. Finally, the wine was transferred to barrels to begin aging and malolactic fermentation.



SERIES OF SOIL: PIEDMONT AND MANSEL



Perfect for producing Gran Reserva quality Cabernet Sauvignon, Piedmont is one of Rosario's prized soils. Found anywhere from 3 to 20 degrees along the estate's slopes, this mineral rich soil is the result of time slowly eroding away the Aculeo Hill. Considering its texture and an abundance of angular stones, the vines' roots are able to explore freely, resulting in wines with good acidity, length and rich tannins. The name Piedmont refers to soils from foothills.



Ideal for producing Gran Reserva quality Syrah, Mansel is a high-potential soil located in shadier areas within the vineyard. With slightly cooler temperatures and an abundance of red clay, this soil provides full-bodied wines with great concentration and ripe tannins.

TASTINGS NOTES

Color: Intense Ruby.

Aroma: Characterized by ripe fruits, both fresh and expressive. Black fruits are present such as blackberry and cassis, as well as red fruits such as strawberry and red plum, married with herbaceous notes of dill, bay leaf and lavender. Aging in oak barrels gives for spicy notes such as black pepper and chocolate.

Flavour: Due to the soil type, on the palate, the wine is well-structured and round (sharp stones), medium-bodied (sandy loam texture) and with ripe, smooth tannins as a result of the stone presence. Black fruit aromas such as blackcurrant and plum. A balanced wine with good persistence.

PAIRING

This wine, with its good structure, smooth tannins and fine balance, is well suited with hard cheeses, such as manchego, mushroom risotto, well-seasoned and saucy pastas, white, red and game meats, as well as oily fish such as tuna and swordfish. Best served around 17°C.

