

Tasting Notes

Dominated by red fruits on the nose, like strawberries, cherries and pomegranate, with subtle notes of cinnamon which add aromatic complexity. Juicy and refreshing on the palate, this wine has a sweet raspberries and wild forest fruits flavors. Its cool coastal origin at Paredones adds a refreshing acidity, soft tannins and an elegant long finish.

Origin

First planted vineyard of the Coastal hills of the Colchagua Valley, 7 kilometers away from the Pacific Ocean.

Harvest

100% hand picked.

Vinification

Grapes cooled down below 3°C upon arrival at the winery. Hand sorting of the grapes, both before and after destemming, fermentation tanks are filled by gravity. No pumps are used in the process. Pre-fermentive maceration for 12 days between 5-7°C. Gentle alcoholic fermentation in stainless steel tanks for 15 days between 21°C – 24°C. During the first 7 days the cap was punched down by hand once a day, then increased to twice a day during the next 7 days to finally go back to once a day for the last 7 days of the fermentation.

Ageing

100% aged in 2 year old French oak barrels for 12 months

Food Pairings

Fatty fish such as grilled tuna, albacore and grilled salmon are recommended. Ideal with duck breast with red fruit sauce, wild ostrich steak or mushroom risotto.

Awards

**90 POINTS** ROBERT PARKER THE WINE ADVOCATE 2014  
**SILVER** THE DRINK BUSNIESS MAGAZINE 2014

