

CORRALILLO
WINEMAKER'S BLEND

VINTAGE: 2017

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 14.5%
Total Acidity: 4.97 g/l
Residual Sugar: 1.99 g/l
pH: 3.60
Produced cases: 2.900



ORGANIC CERTIFICATION

USA: -

EUROPE/CHILE: -

HARVEST

The 2017 season was short, with a warm, stable summer that saw well-illuminated mornings and warm afternoons. The fruit was in very good condition, and all of the components ripened correctly while conserving the natural acidity.

VINEYARD

The grapes come from our oldest vineyards in Rosario, which are planted on hillsides with tremendous exposure to the sun. The soils are primarily of colluvial-granitic origin, rich in quartz and with excellent drainage and low fertility. At the vineyard level, all of the varieties in this blend were managed according to the principles of biodynamic agriculture, with very specific techniques for each to ensure the proper varietal expression, ripeness, and concentration.

VINIFICATION

All of the components underwent a 7-day cold maceration prior to alcoholic fermentation, while specific winemaking techniques were used for each variety in order to heighten their individual characteristics. Each lot aged for 18 months in French oak barrels from different cooperages and forests, and with different levels of toast. The final wine was blended with specific percentages of each of the lots to achieve a balanced, complex blend that expresses the terroir of each variety during the growing season.

TASTING NOTES

The wine is deep red in color and bright, with glints of violet. The nose shows notes of red fruit, chocolate, and spice. It has a complete mid-palate with smooth, rounded tannins. Each variety contributes complexity in different ways. The Cabernet Franc has the structure and tannins, the Malbec lends floral notes, and the Syrah delivers spice along with notes of violets and damp earth.

FOOD PAIRING

Perfect to enjoy with all types of grilled red meats, especially lamb in a wide variety of preparations. Also pairs well with pastas, well-seasoned dishes, and aged cheeses. Decant and serve at 18°C.