

CORRALILLO WINEMAKER'S BLEND 2014

D.O. San Antonio Valley



TERROIR

Our Winemaker's Blend 2014 is composed of 22% Cabernet Franc, 28% Malbec and 49% Syrah and a touch of Petit verdot (1%). Our grapes are sourced from older vines grown in El Rosario. The vineyards are planted on varied slopes with exposition to the full sun. The predominant soils are of granite and colluvial origin, low natural fertility and good drainage. The different varieties for this blend are cultivated according to the principles of organic and Biodynamic agriculture, responding to the specific needs of each one, allowing the grapes to reach a very good maturity and fruit concentration.

WINEMAKING

Initially, the different grape varieties received a cold soaking for 7 days prior to fermentation. Then, a set of specific oenological techniques has been applied to the wine, in order to enhance the characteristics of each variety. Each lot has been aged for 18 months in French oak barrels from various coopers, different oak forests, sizes and toast levels. Finally we make the blend with a varying percentage of each lot, in order to achieve a wine balanced and complex, showing season and terroir characteristics clearly expressed.

TASTING NOTES

Bright and intense red color with violet hues. The wine opens with deep red fruit aromas along with cocoa and spices. On the palate, the wine is medium to full-bodied with round and smooth tannins. The blend exhibits all the typical characteristics of each variety: the Cabernet Franc provides structure and tannins to the wine, the Malbec gives the floral notes, the Syrah adds spiciness and aromas of violet and wet earth. The Petit Verdot gives the perfect final touch to the blend. The result is a complex and long lasting wine with a well-integrated oak.

FOOD PAIRING

The ideal companion for red meat barbecues, especially Patagonian lamb, pasta, spicy food and mature cheese. Serve at 64 °Fahrenheit (18 °Celsius).

TECHNICAL INFORMATION

- Alcohol: 14,5°
- Total Acidity (g/l): 3,45
- Residual Sugar (g/l): 1,81
- pH: 3,62
- 3456 cases produced