

**CORRALILLO
WINEMAKER'S BLEND**

VINTAGE: 2016

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 14%
Total Acidity: 3.42 g/l
Residual Sugar: 2.20 g/l
pH: 3.51
Produced cases: 2,538



HARVEST

The 2015-2016 growing season was rather cold. The summer was considerably cloudier and cooler than the previous season. The harvest took place in mid- to late April and was challenging in terms of precipitation because it was not a dry year as usual. The final wines are fresh and vertical.

VINEYARD

Our 2016 red blend is composed of Cabernet Franc (25%), Malbec (25%), and Syrah (50%). 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, 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 using specific enological techniques for each component to heighten their individual characteristics. Each lot was aged for 18 months in French oak barrels from different cooperages and toast levels. 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 used in the blend.

The 2016 blend features tremendous expression of aromas, freshness, and concentration.

TASTING NOTES

This is a wine with a deep, brilliant red color with violet tones. The nose offers notes of red fruits, chocolate, spices, and herbs. It has a complete mid-palate with smooth, round tannins. Each variety contributes complexity in different ways. The Cabernet Franc adds structure and tannins, the Malbec lends floral notes, and the Syrah delivers spices along with notes of violets and damp earth.

FOOD PAIRING

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

