

Ö-61

RED BLEND

40% Cabernet Sauvignon – 40% Carmenere – 20% Syrah
D.O. Valle Central, 2020



SOILS:

ORIGIN: The moderately deep soils are mainly of alluvial origin. These conditions allow good drainage, which in return creates well-balanced canopies.

TEXTURE: The soils offer a sandy-loam to clay-loam and silty-loam texture.

FRAGMENTS: With round stones of different sizes (pebbles and others).

CLIMATE CONDITIONS:

Generally speaking, the area offers a temperate Mediterranean climate (that is, with four well-defined seasons). The 2020 growing season was quite normal in terms of temperature: warmer in February and steady in March. There were some rain events in January, which didn't harm the red varieties.

HARVEST DATE: All varieties were harvested during Mid-March.

YIELD: 2.5 k per plant (approximately).

VINIFICATION:

Each variety was vinified separately using pre-fermentative macerations at 10° C during approximately three days. After that, we inoculated each of the musts with selected yeasts and fermented them between 26° and 28° C during 7 to 9 days. Along the whole period we applied soft open pump-overs to extract the phenolic compounds of the grape's skins. During the whole alcoholic fermentation process, we evaluated the evolution of the wine by daily tastings. Finally, the wine underwent an additional post-fermentative maceration of 10 to 15 days.

AGING:

100% of the wine is kept in contact with French oak during eight months.

PRODUCTION:

Approximately 220,000 bottles per year.

TASTING NOTES:

COLOR: Intense ruby-red.

NOSE: Of great intensity, this expressive and refined wine unfolds aromas of wild black fruit such as blackberries, red currants, and myrtles, with additional notes of cinnamon and black chocolate that come from its contact with French oak.

PALATE: It offers both a powerful and delicate expression on the palate. Medium-bodied, very tasty, and with delicious acidity. It shows sweet flavors such as chocolate, blueberries and cinnamon. It has a pleasant ending, with round and ripe tannins.

SERVING TEMPERATURE:

16-17°C.

AGING POTENTIAL:

5 years.

ALCOHOL: 13,3° | TOTAL ACIDITY: 5,1 g/L | RESIDUAL SUGAR: 15 g/L | PH: 3,65