

DULCE (SWEET)

ORIGIN

Itata Valley.
100% Cinsault.

VINEYARDS

Soils: Red in colour, the soils contain quite a lot of clay. This helps retain moisture which the plants absorb slowly as they need it. The vineyards are located on high slopes so they benefit from greater light intensity and above all the winds in the area, so the vines have few fungal problems. The soils are red, deep and have a lot of organic matter. Some areas have outcrops of granitic clay with quartz encrustations, which are generally on the more exposed part of the slope.

Climate: The climate in the Itata valley is exceptional for producing high quality wines. The valley is characterized by the significant difference between daytime and night-time temperatures during the grape ripening period. By day, the weather is hot and dry, and often exceeds 30° C in the shade in December, January, February and even in March. And it can fall as low as 10°C at night. This results in wines with a moderate level of alcohol, noticeable acidity and clean varietal aromas.

WINEMAKING

Reception: The grapes were hand-harvested into 350-kg bins. The clusters were taken directly to the pneumatic press.

Fermentation: Each variety was separately fermented in stainless steel tanks for around 15 days at temperatures of between 14°C and 18°C to maximize the varietal aromas and flavours. Once the fermentation was complete, the wine was matured over its fine lees for around 3 months. The blend was made and then the liqueur de tirage was added prior to the second fermentation which took place using the Charmat method. After the second fermentation, the wine remained over its lees for 40 days. Then the liqueur d'expédition was added and the wine was bottled.

PRODUCT DESCRIPTION

Sparkling wine made using the Charmat method, where the second fermentation takes place in a tank. This wine has a subtle fruity nose with notes of honey and achieves a perfect balance between sweetness and a refreshing acidity.

Because of its low alcohol level, the wine is ideal for any occasion.

Best served chilled, at between 7°C and 9°C.

WINEMAKER

Carlos Concha.

