

ALIWEN

RESERVA

Vineyard

Origin

D.O. Maule Valley

Variety

100% Malbec

Vintage and vinification

Harvest

The harvest was done manually in 350 Kg Bins. The harvest was made during the first half of April.

Reception

After undergoing a rigorous selection, the bunches were destemmed and carefully crushed for approximately 48 hours.

Fermentation

The fermentation was carried out in stainless steel tanks with automatic temperature control. This lasted on average 7.5 days at a maximum temperature of 28 ° C. There were 3 daily pumpovers with 2 "delestages" at the middle of the fermentation.
Post-fermentative maceration: It was performed on average for 10 days.



MALBEC

Aging

70% of the wine was introduced in French, American and Hungarian barrels of 2nd and 3rd use for an average of 9 months in which malolactic fermentation was also carried out. The remaining 30% remained in stainless steel tanks to provide the "fruit" component to the wine.

Tasting Notes

This wine has an intense and deep ruby red color. On the nose, delicious flavors of berries, plums and black cherries, followed by aromas of pepper and slight touches of vanilla and dark chocolate. It is a modern wine that presents a perfect balance between fruit and wood, delivering complexity and elegance. Its final structure is wide and round, thanks to the presence of the barrel that has been integrated in an excellent way. It combines perfectly with all kinds of roasts, mature cheeses and sweet and sour sauces. Stews and herbs are another point of union with this wine.

Winemaker

Carlos Concha

UNDURRAGA

ESTABLISHED IN 1885