



## RED FIELD BLEND



### Vineyard

The grapes come from a vineyard in Coronel del Maule, a very special place, right on the border between Cauquenes and Itata. The coastal influence is greater here and this produces a cooler mesoclimate than is usual in Cauquenes. Old vines, 80-100 years old, grown with minimal intervention using the old, bush-training system and dry-farmed.

The vineyard has deep soils with varied textures. The surface layer tends mostly to be clay with a high silica content. Meanwhile, in the subsoil, we find partly degraded particles of granite and even quartz. These characteristics enable the soil to retain more moisture, releasing it slowly as the vine needs it.

### Viticulture and Winemaking

A wine made like a "field blend", a blend of different varieties of vines that are interplanted in the vineyard. The blend is mainly Malbec with small contributions of Carignan, Cabernet Sauvignon, Cinsault and País.

The vines are more than 60 years old, dry-farmed and treated with minimal intervention and these aspects are all fundamental to producing grapes of great potential. The microclimatic conditions enable the grapes to ripen very slowly. The grapes were hand-harvested into 12-kilo bins during the early morning. After they arrived at the winery, the grapes went through a rigorous selection process and only the ripe, healthy clusters were gravity-fed into the tank.

The different varieties were co-fermented so that together they gave the wine greater complexity and character. The fermentation took place with native yeasts at 26°C–28°C for 22 days. Manual punchdowns were used daily to achieve gentle extraction. The fermentation included 7% whole clusters, which means the stems were included, in order to enhance the aromatic complexity and the structure in the mouth. The wine was left over its lees and skins for an additional 14 days to further its structure.

Finally the wine underwent careful ageing in French oak barrels, which were mostly fifth-use and neutral with a 500-litre capacity. The malolactic fermentation took place in the barrels, followed by 14 months ageing.

### Tasting notes

Deep, dense garnet colour with violet hues. This is a characterful wine with great aromatic expression. The nose opens with spicy notes of peppermint and pepper, followed by aromas of violets and lavender, underpinned by black and red fruit, with blackberry aromas and candied notes.

The palate reveals very intense fresh red fruit, raspberries and cherries, good body, firm tannic structure and freshness. Light notes of toast at the end and a long finish.

**Composition:** Mainly Malbec, plus Carignan, Cabernet Sauvignon, Cinsault and País in unknown proportions.

**Valley:** D.O Maule

**Vintage:** 2019

**Production:** 7.931 bottles

**Alcohol content:** 14,5

**Residual Sugar:** 2.8

**Total Acidity:** 3.72

**pH:** 3.34

**Winemaker:** Rafael Urrejola