

# BLACK SERIES CINSAULT

## Sibaris

### VARIEDAD

100 % Cinsault

### ORIGIN

D.O. Itata Valley VINEYARDS

The Itata Valley receives this name in reference to the Itata River, which rises in the Pacific Ocean, 50 kilometers north of the Bío-Bío River. The old vineyards of Itata and its history of wine, attract today the most serious attention of the best winemakers in Chile since the eighteenth century, with the aim of making our heritage known.

Soils : The vineyards are located in the areas of Guarilihüe and Coelemu, in Itata; about 500 kilometers south of Santiago and approximately 30 kilometers from the sea. They are rolling vineyards, which are planted in the head, and are around 65 years old. They are planted in soft hills, with clay-red soils with patches of granite and quartz, and the presence of afternoon winds. This allows to achieve an adequate maturity and preserve the freshness of the fruit.

Climate: The Itata Valley has a humid Mediterranean climate, the presence of lower temperatures than in other valleys and with well-differentiated seasons, good soil and lots of light. It is characterized by its high temperature differences between day and night in the period of high maturation. Very hot and dry during the day, exceeding 30°C in the shade in the months of December, January, February and even March to descend during the night to less than 10°C. Rainfall reaches an annual average of 1,000 mm

### WINEMAKING

Reception: The Cinsault grapes were harvested manually at the beginning of April and carefully transported to the winery in 12 kilos crates.



The process began with a rigorous selection of bunches. After destemming, the grapes fall on a vibrating selection table, where grains are selected; discarding any green or dehydrated berry, prior to entering the grinder. After grinding, the berries and must obtained were deposited by gravity to a stainless steel tank, where they were subjected to a cold maceration, prefermentative under anaerobic conditions for five days at 6-8°C.

Fermentation: Alcoholic fermentation is carried out with selected yeasts. Successive pumpovers are made to achieve the correct extraction of polyphenols; and a strict temperature control (25-27°C maximum) is maintained, preserving the fresh aromas of the grape. Once the fermentation is over, a post-fermentation maceration is carried out to achieve a good polymerization of the tannins. The total time in the tank was between 23 to 28 days. After post-fermentation, the wine was transferred to French oak barrels, 225-300 and 500L; of which 10% are new, and the remaining 90% are second and third use. Here begun the aging of the wine, where malolactic fermentation also took place and finally the wine was aged in barrels for 10 months.

### TASTING NOTES

This wine has an intense cherry red colour. On the nose it is very perfumed, with aromas of red fruits such as: strawberry, raspberry, currant and pomegranate, accompanied by floral notes and spices such as, cardamom and licorice. In the mouth, it is fresh and complex, with touches of wild fruits. It has a medium body, soft, elegant tannins and rich acidity. It is an ideal fresh wine to enjoy from now until the next 5 years.

### WINEMAKER

Pilar Díaz

**UNDURRAGA**

ESTABLISHED IN 1885