



VERTICE

APALTA VINEYARDS



VENTISQUERO

2009

Vineyard

Variety: 51% Carménère – 49% Syrah.

Denomination of origin: La Roblería Vineyard – Apalta Valley.

Soil: The Carmenera is planted in clay soil and the Syrah is in granitic soil with a percentage of clay. Both soils are on the upper slopes of our Apalta Estate. The soils have a depth ranging between 1.0 and 2.5 metres and are located 400 to 470 meters above sea level.

Vintage: The Syrah grapes were harvested between 20 and 27 April and the Carmenera was harvested between 6 and 14 May. Both varieties were hand-picked.

Wine

Winemaking: The grapes first underwent a pre-fermentative maceration at low temperatures so as to bring out the maximum colour and aromas. The must was then fermented in small stainless steel tanks and small ones.

Ageing: The wine was aged for 20 months in French oak barrels of extrafine grain (40% new oak, the rest of it with 2nd and 3rd use), then bottle-aged for 18 months.

Technical data: Alcohol by volume: 14.4% GL; pH: 3.54; Residual sugar: 3.1g/L; Acidity: 5.6 g/L (Tartaric Acid).

Ageing potential: This wine can be enjoyed right away but has great storage potential for up to 8 to 10 years.

Tasting notes

Colour: Deep red with violet hues.

Aromas: black fruit and berries, blend with soft spicy aromas of black pepper, thyme and hints of Chilean forest.

Palate: Soft tannins, firm structure, black fruit and spices, medium-high acidity, balance palate and a long finish.

Serving suggestion

This wine pairs wonderfully with spicy cuisine such as Indian, Thai, Mexican, Spanish and other more complex dishes. It can also be paired with semi-ripe cheese and strongly flavoured meat, such as boar and venison.

VIÑA VENTISQUERO

www.ventisquero.com