



VERTICE

APALTA VINEYARDS

2011



## Vineyard

**Variety:** 53% Carménère - 47% Syrah

**Denomination of origin:** Colchagua Valley

**Soil:** The Carménère vines are planted in red clay and the Syrah in a granitic soil with some clay content. Both varieties are located on the upper slopes of Apalta. The soils are between 1 and 2.5 metres in depth and the plots are located at 250 to 470 metres above sea level.

**Harvest:** The Syrah grapes were manually harvested between 19 and 23 April and the Carménère between 11 and 14 May.

## Wine

**Winemaking:** The grapes first underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in small stainless steel tanks and open tanks. The management of the tannins in this wine is very important.

**Ageing:** The wine was aged for 20 months in ultra-fine grain French oak barrels, 40% of them new and the rest second and third use. Then it was bottle-aged for at least 18 months.

**Technical data:** Alcohol by volume: 14.5 %GL / pH: 3.53 / Acidity: 5.67 g/L (Tartaric Acid) / Residual sugar: 2.70 g/L

**Ageing potential:** This wine can be enjoyed now, but it has the potential to be aged for at least 8 to 10 years.

## Tasting notes

**Colour:** Deep red with violet hues.

**Aromas:** The nose reveals black fruit, such as blackberries, intermingled with gentle spices, such as black pepper, damp earth, notes of native forest and a hint of graphite.

**Palate:** This wine has a firm structure and silky tannins. Its black fruit and spicy flavours, together with medium to high acidity lend it balance in the mouth and persistence in the finish.

## Serving suggestion

This wine is superb paired with spicy food, such as Indian, Thai, Mexican and Spanish cuisine and other more complex dishes. It also goes well with semi-ripe cheese and strongly flavoured meat such as wild boar and venison.

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