



VERTICE

APALTA VINEYARDS



2014

Vineyard

Variety: 52% Carménère - 48% Syrah

Denomination of origin: Apalta – 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 blocks are located at 400 to 470 metres above sea level.

Harvest: The Syrah grapes were manually harvested between 20 and 30 of April and the Carménère between 21 and 28 of April.

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 24 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 24 months.

Technical data:

Alcohol by volume: 14.5 %GL

pH: 3.48

Acidity: 5.98 g/L (Tartaric Acid).

Residual sugar: 2.00 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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