

Garnacha Cariñena Mataro 2016

Variety: Garnacha 59% - Cariñena 22% - Mataro 19%

Origin: La Roblería, Apalta. Colchagua Valley.

Soil: Block 28 is planted in a hill of Apalta, which has a soil, full of colluvial, angular stones of different sizes, with about 50% of stones and some clay. Throughout the profile there are stones, rocks and orange granite. This is considered a very poor soil, with high quality conditions for these Mediterranean varieties. This hill has west exposure, and is planted in terraces. This allows a full maturity of the clusters to be obtained, which is very important for Cariñena and Mataro (Monastrell or Mouvedre).

Vintage:

The harvest of these grapes took place between the 17th and the 24th of March. The 3 varieties are in the same barracks. But they are harvested at different times, because the maturation process of each grape is different, each of these varieties is decided on its harvest tasting the grapes. Then the 3 varieties are harvested in small boxes of 12 kilos and transported to the winery.

Fermentation:

The grape clusters are selected, and 50% of the clusters are ground, then the grapes reach small open containers of 400 kilos, to have a pre-maceration between 3 to 5 days, to begin with a slow fermentation at low temperature, And to ferment gently. Then in the fermentation they make 2 to 3 pisneos per day, with temperature controlled between 22°C and 26°C (72°F 79°F). Then a maceration post is done for one to two weeks.

Ageing:

100% of this wine is grown in extra-fine French oak barrels for 6 months (100% barrels of fifth use) followed by a minimum of 1 month in the bottle.

Technical Data:

Alc/Vol: 14% GL
Ph: 3.35
Acidity 5.82 g/L (Tartaric Acid)
Residual Sugar: 3.5 g/L

Ageing Potential:

This wine is ready to be taken now, but it will improve in complexity in the next 3 to 6 years if it is kept at controlled temperatures.

Winemaker Comments

This GCM blend has a deep red color, with violet tones. The notes of fresh red fruits such as raspberries and cassis are very noticeable on the nose. It also has some earthy notes and some black pepper.

The palate is very expressive, with a medium body, very refreshing because of its high acidity, with many fruits like cherries, has soft tannins and a long finish. This wine reflects its origin, Mixture of 3 varieties to make a complex wine.

Serving temperature, it is suggested between 14°C to 17°C, to maintain its freshness, This wine harmonizes well with sausages, sausages, Serrano ham, lamb and pork. Or just on a terrace.

