

## CINSAULT 2016

### Vineyard

#### Variety

100% Cinsault

#### D.O

Guarilhue Vineyard in the dry lands of inland Itata Valley.

Guarilhue vineyards have unique, singular characteristics. The plantations date back to colonial times and they have been cultivated in a tradition manner for centuries.

The vines are bush-trained (gobelet-style), being just a few centimetres high, with no support, and the shoots grow directly on the ground. The plants are between 50 and 200 years old. The care of these ancient vines has passed from one generation to the next, each maintaining the same ancestral traditions, so that now the vines are the roots of Chile's viticultural heritage. These vineyards are living history.

#### Soil

The dry lands of inland Itata have hills with granitic soil with orange and red clay at the surface. The soils are more than 2 metres deep and contain stones of quartz and silica. The higher slopes of the hills have excellent drainage and good water retention, enabling the vineyards to survive "dry-farming", that is without any irrigation other than rainfall.

#### Harvest

The grapes were harvested between 5 and 10 April. The clusters of grapes were hand-harvested early in the morning and then transported and carefully selected at the winery.

#### Vintage

The 2016 vintage in Itata followed the traditional pattern with average temperatures, a dry summer and heavy rain at the end of the season.

### Winemaking

#### Fermentation

The grapes were carefully selected by hand. Then they were gently crushed in stainless steel tanks and subjected to a cold soak at between 6°C and 8°C. The next stage was fermentation, at temperatures of between 22°C and 26°C, with two to three pump-overs every day. This meant the wine had a smooth-tanned texture.

#### Ageing

30% of the wine was aged for 10 months in fourth-use, 300-litre barrels to contribute complexity to the variety, while the remaining 70% was aged in stainless steel to preserve the fruit.

#### Technical Data

Alc/Vol: 13%

pH: 3,55

Acidity: 4.6 g/l (Tartaric Acid)

Residual Sugar: 2.5 g/L

#### Ageing Potential

This wine could become more complex over the next 3 years but we recommend serving it young in order to enjoy all its fruity expression.

### Tasting Notes

Ruby red with violet hues at the rim. Fresh and fruity with intense notes of wild berries and soft notes of spices and country herbs. Smooth and elegant in the mouth, with silky tannins and refreshing acidity.

### Serving Suggestion

This wine pairs well with white meat, rabbit, creamy cheese and cold appetisers.

