

CINSAULT 2018

Vineyard

Variety
Cinsault 100%

D.O
Itata Valley

Vineyard of Origin

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 13 and 14 April.

Vintage

The 2018 harvest during December, January and February had very hot temperatures. In March it cold down which allowed a good maturation period.

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: 3.57
Acidity: 4.86 g/L (Tartaric Acid)
Residual Sugar: 2.15 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 appetizers.



QUEULAT

CINSAULT
SINGLE VINEYARD

*We bring you this
Grand Reserve, an
inspiration of untamed
landscapes swathed by
the magic of snowdrifts.*

SECANO, ITATA VALLEY

VENTISQUERO