



Casa



GRAPE VARIETIES
HARVEST DATE
ANALYSIS

VINEYARD OF ORIGIN

Colchagua Andes, Chile.

VINEYARD DESCRIPTION

The Colchagua valley is located in the O'Higgins region, in the center of Chile. This region is a pioneer in the promotion of wines of origin (appellation) and was the first to create its own tourist wine route. Situated in the cradle of our traditions, the Colchagua valley is known for producing premium wines and has been the valley that received the most accolades in international wine competitions in the last few years. In general terms, the Colchagua valley consists of a sector of hills at the feet of the Andes with influence from this mountain range, a central or flat zone, as well as a coastal zone with a predominant influence from the Pacific Ocean.

SOIL AND CLIMATE

The soil is of alluvial-colluvial origin and made up of ancient terraces with low organic material content and medium-low vigor. The soil profile varies in texture with fine sand, clay and angled granite rocks to be found, with excellent water drainage. The property, being situated at the feet of the Andes mountain range, counts with a unique and varied topography, making it a fascinating place to study micro-terroir. Mild Mediterranean climate. The influence of the Andes Mountains can be felt during the cool nights, with day-night temperature fluctuations reaching up to 20°C difference, ideal for concentrating fruit characters in the grapes. The gap between the two mountain ranges creates a breeze, maintaining a uniform temperature between the grape bunches and providing excellent sanitary growing conditions. The average rainfall in this area is also lower than in the rest of the valley. Wines from here are of exceptional quality, full bodied and dark in color, with a natural sweet sensation and soft tannins on the palate.

WINEMAKING

Manual grape cluster selection prior to destemming. Cold maceration of grapes for 6 days at 7°C. Alcoholic fermentation takes place in stainless steel tanks for 10 days, at a temperature of 28 - 30 °C. Post-ferment maceration on the grape skins for 7 days prior to draining, pressing and malolactic fermentation.

AGING

70% in 2nd and 3rd fill oak barrels. 30% aged in stainless steel tanks. 6 to 8 months. Minimum 4 months in bottle prior to market release.

TASTING NOTE

Ruby red of good intensity and brightness. Aromas of black currants, black plums, blackberries, menthol, roses, roasted coffee and lavender. On the palate it is of medium-high acidity, abundant and silky tannins, it is fresh, with fruity and menthol flavors. Floral and balanced end.

FOOD PAIRING

Serve with grilled strip roast.

SERVING TEMPERATURE

Serve between 16 and 18°C.

AGING POTENTIAL

Drink now or cellar for up to 5 years.

**Contains Sulphites**  
**Vegetarian**