

Garnacha Cariñena Mataro 2017

Variety: Garnacha 62% - Cariñena 19% - 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 Mourvedre).

Vintage: 2017 was a very hot year, so the grapes ripened at least a couple of weeks earlier than in previous years. They had good levels of acidity, moderately low alcohol levels, optimal organoleptic qualities and aromas and ripe tannins. The clusters were hand-harvested and transported and selected.

Harvest: The Garnacha grapes were harvested on 28 February, the Cariñena on 17 March and the Mourvèdre on 21 March. The 3 varieties are in the same plot. However they are harvested at different times because the ripening process for each variety is different and the harvesting date for each was decided by tasting the grapes. The 3 varieties of grapes were all harvested into 12-kilos bins and transported to the winery.

Fermentation: First the clusters of grapes were selected and 50% of them were crushed. Next, the grapes were put into small open 400-kilo containers, where they underwent a pre-fermentative maceration for 3 to 5 days. Then they were fermented gently and slowly, at a low temperature of between 22°C and 26°C (72°F and 79°F), with 2-3 pump-overs each day. Next came a post-fermentative maceration for one to two weeks to ensure balanced tannins.

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: 3.28

Acidity: 5.69g/L (Tartaric Acid)

Residual Sugar: 2.8 g/L

Ageing Potential: This wine is ready to drink now but will become more complex over the next 3 to 6 years if stored at controlled temperatures. We recommend decanting this wine 30 minutes before serving. It has not been filtered or clarified, so a natural sediment may appear over time.

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.

