

THE LOST BARREL

2018



VINEYARDS

Our *The lost barrel* comes from vineyards over 70 years old placed in La Cienega de Name Cauquenes, in Maule Valley. Vineyard worked in a traditional way focusing on being respectful with nature in order to promote the maximum expression of the terroir. This is a vineyard formed in heads and without irrigation with granitic soils. It is characterized by having Mediterranean climate areas where greater precipitation stands out of rain in spring, which allows the cultivation of vines without irrigation since the soils are capable of retain the moisture of the vine for its maturation.

WINEMAKING

Grapes harvested manually in 10 kg boxes during the months of March and April, depending on the variety. They are sent daily to the winery where they are immediately destemmed and processed to subsequently

sent to stainless steel tanks where they are kept at 7°C for a week in a pre-fermentative maceration process. Alcoholic fermentation takes place through the addition of selected yeasts where the fermentation temperature and pump-overs for extraction of tannins and structure vary according to the variety, which is determined by tasting. Malolactic fermentation is carried out in stainless steel tanks and then aged in new French barrels and used for up to 16 months.

TESTING NOTES

COLOR: deep red ruby

NOSE: Strawberries, blueberries, cherries and floral notes. leather, vanilla and spices.

FLAVOR: Unctuous, juicy, with bright red fruits, silky tannins, persistent and long at the end of the mouth.

ANALYSIS

Alcohol: 14.5° vol.

Residual sugar: 4g/L.

Grapes: 61% Carignan / 22% cabernet franc / 17% petit Verdot.

