



DENOMINATION OF ORIGIN

Maule Valley. A special selection of very old vineyards located in one of the best zones of the VII Region's Secano Interior.

VINTAGE

The 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

VINIFICATION

The grapes were fermented in stainless steel tanks for 7 days at 86°F (30°C). Upon completion of the malolactic fermentation, the wine was aged in French and American oak barrels for 15 months for greater complexity and structure.

ACCOLADES

- **91 points** – La Cav 2019, 2016 vintage
- **91 points** – Descorchados 2016, 2016c vintage
- **91 points** – Descorchados 2018, 2015 vintage
- **92 points** – James Suckling 2017, 2015 vintage
- **91 points** – Descorchado 2017, 2014 vintage
- **93 points** – James Suckling 2016, 2014 vintage
- **91 points** – Descorchados 2016, 2013 vintage

VARIETY

100% Carignan, hand picked into small, 15-kg boxes in late April.

VINEYARD YIELDS

2.9 t / acre - 7 t / ha

AGING

15 months in French and American oak barrels, with a minimum of 6 months in the bottle.

SERVICE TEMPERATURE

64°F (18°C)

WINEMAKER'S NOTES

- Color :** Deep violet-ruby red.
- Aroma :** Of great fruit expression with notes of cherries in liqueur, raspberries, and blackberries accompanied by pleasing notes of dark chocolate, nutmeg, and roasted coffee.
- Palate :** Very well structured and refreshing with abundant creamy tannins, lively acidity, and a delicious long and elegant finish loaded with character.
- Gastronomy :** Especially suited to pork, lamb, and game meats. Also delicious with aged cheeses and well-seasoned dishes.

BASIC ANALYSIS

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|----------------------------|----------|
| Alcohol: | 14° |
| pH: | 3.23 |
| Total Acidity (H2SO4): | 4.12 g/L |
| Volatile Acidity (C2H4O2): | 0.44 g/L |
| Residual Sugar: | 3.54 g/L |