



Remix 2018

TASTING NOTES

Deep and brilliant ruby red color.

Nice aromas of blueberries and blackberries mix with violets notes.

It presents flavors of red fruits. It has good structure, juicy with firm tannins and long finish

Enjoy very well with non-fat meats.

Aging potential: 5 years or more.

The perfect temperature for serving is at 14-16°C. 1 hour wine oxygenation before serving is also recommended.

DESCRIPTION

Vintage	:	2018
Valley	:	Maule
Blend	:	55% Carignan, 30% Syrah 10% Cinsault y 5% Garnacha

VINEYARD

Land	:	Syrah, Carignan and Garnacha from Mingre, dry costal area , 45 Kms from Pacific Ocean, 193 MASL.; Cinsault from Pinihue, Itata
Blocks	:	11 A (Syrah), 12 A (Carignan), 13 A (Garnacha) and 4 (Cinsault)
Soil	:	Very old soil, granitic with medium content of clay, formed from granite from the Coastal Mountains, full of quartz and other minerals.
Yield	:	8.000 kg/ha
Harvest	:	Handpicked in small boxes (12 kg). Syrah during the last week of march, Carignan first week of april, Garnacha third week of april and the Cinsault on second week of april

VINIFICATION

Cold maceration	:	72 hours at 10°C
Fermentation	:	In concrete tanks between 24-26 °C for 12 days
Post fermentation maceration	:	6-8 days
Aging	:	12 months Foudre

TECHNICAL DATA

Alcohol	:	13,5°
Ph	:	3,63
Residual Sugar	:	2,39
Total Acidity	:	5,3