EL ALTO

2017 / D. O. COLCHAGUA VALLEY

65% SHYRAZ, 25% CABERNET SAUVIGNON, 5% MOURVEDRE 5% MALBEC



VINEYARD

Unique mountain vineyard in Colchagua, planted at 600 to 900 meters above sea level. Depending on the type of soil, orientation, slope, height and exposure, each block is planted with a specific variety, clone and rootstock that allows it to extract the maximum potential and quality from the unique conditions of the terrain. The climate is Mediterranean, with average temperatures of 27 ° C in the hottest month and a difference of 3 ° C with the lower parts of the valley. Constant breeze helps cool temperatures and promotes optimal phenolic maturity.

WINEMAKING

The harvest is done by hand in small boxes, and later the grapes are sorted one by one at the winery. The grapes are fermented in small batches in small tanks, and the pump-overs are smooth so that the extraction of tannins is elegant. After the fermentation is finished, a post-fermentation maceration is started to achieve volume and depth in the mouth, the maceration time is determined by tasting. Once finished, the wine is transferred to French and American barrels to begin malolactic fermentation and aging for 18 months.

BARREL AGEING

18 months, French and American oak barrels, medium toast.

TASTING NOTES

Ruby red color of medium intensity. The nose is aromatic and elegant, with a wide range of aromas of ripe berries, cherries, dried plums, bitter chocolate, and spices such as black pepper, tobacco leaf, and cedar. The palate is balanced, with soft and vibrant tannins that deliver volume, long persistence and a unique freshness, typical of our mountain vineyards.

FOOD PAIRING

Ideal with smoked and grilled red meats, grilled venison, cheddar cheese, eggplant and mushroom ragout.

TECHNICAL DATA

Alcohol: 14.5
Total acidity (H2SO4): 3,1 g/L
pH: 3,7
Residual Sugar: 3,6 g/L

SUGGESTED SERVING TEMPERATURE

15 - 18 °C / 59 - 64 °F

CHILE



COLCHAGUA VALLEY • VI REGION



SAN JOSÉ DE PUQUILLAY ESTATE

