

LOMA NEGRA

Mountain Red Blend

2019 / D. O. COLCHAGUA VALLEY

77% SHYRAZ, 8% CABERNET SAUVIGNON, 8% PETIT VERDOT,
8% PETITE SYRAH, 2% MALBEC

VINEYARD

Characteristics of the vineyard: Mountain vineyards planted between 380 and 900 meters above sea level. Each block was planted with a specific combination of variety/clone/rootstock depending on soil, slope, altitude and solar exposure.

Climate: Mediterranean climate. Average temperature of 27°C in the warmest month of the year (3 to 5°C less than in the planes of the Colchagua Valley on average). 325 mm of annual precipitation on average.

Soils: Exceptional and diverse soils on 136 hectares, with 22 different terroir units and 52 exceptional parcels of unique diversity, including rocky soils of granitic and volcanic origin on schist plates.

Average age of vines: Grapevines planted since 2005 / 5 to 8 ton/ha

Clones: Shiraz: masal, 22, 99, 100, 174, 300, 470 / Petit Verdot: 400 / Cabernet Sauvignon: masal, 337, 169, 46C / Petite Sirah: masal / Mabec: 180, 4D, 46B, 595

BARREL AGEING

18 months in American and French oak.

TASTING NOTES

Red color of great intensity. The nose is expressive with a wide range of aromas and layers, with a predominance of ripe and acidic fruits, chocolate, spices, and light herbal touches. The palate is balanced, with round, vibrant tannins that deliver volume, long persistence, and a unique freshness typical of our mountain vineyards.

FOOD PAIRING

Skirt Steak with mushroom sauce and oven roasted potatoes, hard cheeses and charcuterie, vegetable lasagna.

ACCOLADES

Descorchados 2024 • 93 Points

TECHNICAL DATA

Alcohol: 14.5

Total acidity (H₂SO₄): 3,6 g/L

pH: 3,56

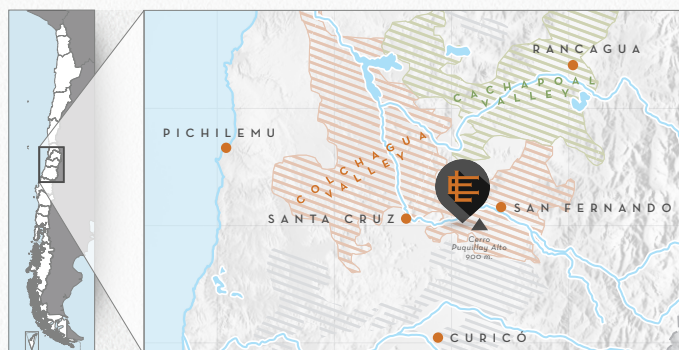
Residual Sugar: 3,3 g/L

SUGGESTED SERVING TEMPERATURE

15 - 18 °C / 59 - 64 °F



CHILE COLCHAGUA VALLEY • VI REGION



SAN JOSÉ DE PUQUILLAY ESTATE

