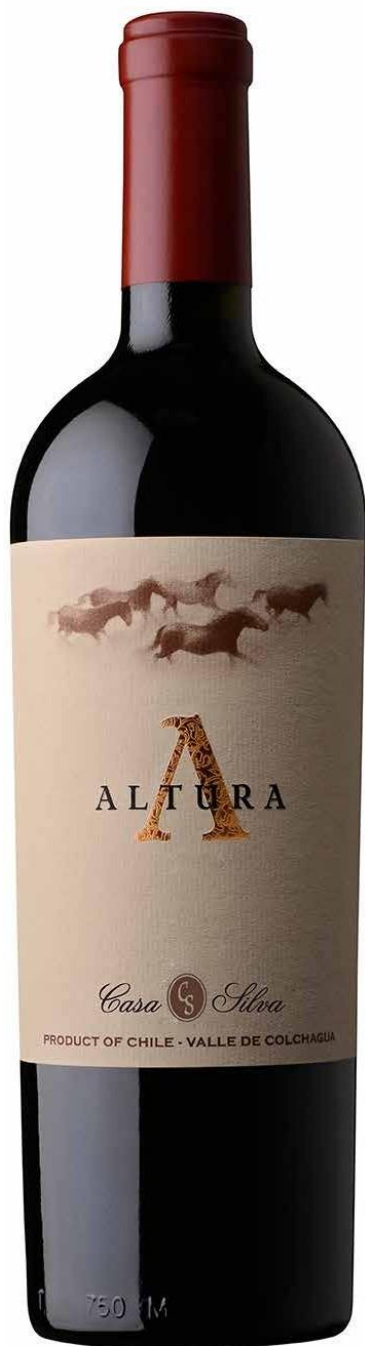


ALTURA RED BLEND

2018 VINTAGE, COLCHAGUA VALLEY – CHILE



GRAPE VARIETIES

40% Carmenere, 40% Cabernet Sauvignon,
20% Petit Verdot

HARVEST DATE

Carmenere	March 15-2018
Cabernet Sauvignon	April 19-2018
Petit Verdot	April 03-2018

ANALYSIS

Alcohol	14.5%
pH	3,52
Residual sugar	2,2 g/l
Total acidity	5,49 g/l

VINEYARD OF ORIGIN

Los Lingues Vineyard, Colchagua Valley
Pre-selected sectors of micro-terroir

VINEYARD DESCRIPTION

Situated on the northeast border of the Colchagua Valley, at the feet of the Andes mountain range, Los Lingues has its micro-climate, transforming it into a small sub-valley. The Carmenere and Cabernet Sauvignon showcase exceptional high quality and unique characteristics. The Carmenere from Los Lingues has become a reference of quality, obtaining multiple high wine scores and recognition on numerous occasions both nationally and internationally. A small quantity of high-quality Petit Verdot can also be found on this property, as well as other varieties from experimental vineyard plantings.

SOIL AND CLIMATE

The soil is of alluvial-colluvial origin and made up of ancient terraces with low organic material content and medium-low vigor. The soil profile varies in texture with fine sand, clay, and angled granite rocks to be found, with excellent water drainage. The property, being situated at the feet of the Andes mountain range, counts with a unique and varied topography, making it a fascinating place to study micro-terroir. Mild Mediterranean climate. The influence of the Andes Mountains can be felt during the cool nights, with day-night temperature fluctuations reaching up to 20°C difference, ideal for concentrating fruit characters in the grapes. The gap between the two mountain ranges creates a breeze, maintaining a uniform temperature between the grape bunches and providing excellent sanitary growing conditions. The average rainfall in this area is also lower than in the rest of the valley. Wines from here are of exceptional quality, full bodied and dark in color, with a natural sweet sensation and soft tannins on the palate.

WINEMAKING

The grapes are chilled to 5°C for 48 hours prior to processing. Manual grape cluster and berry selection prior to and post destemming. Cold maceration of grapes for 10 days before alcoholic fermentation. Alcoholic fermentation takes place in French oak barrels of 500-liter capacity for 15 to 17 days, at a temperature of between 26 and 28 °C. Post-ferment maceration on the grape skins for 20 days prior to draining and press. Malolactic fermentation takes place in barrels.

AGING

100% in French oak barrels
3 to 4 years in bottle prior to market release

TASTING NOTE

Ruby red with garnet trims. Aromas: Blackcurrant, blackberry, black cherries, licorice, leather, cedar, tobacco, and menthol. In the mouth it is of great structure and power, of medium-high acidity, and silky and small tannins, it is black fruit and sweet species and long end in the mouth.

FOOD PAIRING

Serve with rosemary crumbed rack of lamb.

SERVING TEMPERATURE

Serve at 16 to 18°C.

AGING POTENTIAL

Drink now or cellar for up to 20 years