

Grenache Carignan Mourvedre 2019



LAS VELETAS

Winemaker: Rafael Tirado
D.O: Alquihue, DO San Javier, Maule
Harvest method: Manual
Plantation Year : Año 1995 - 2000

Vineyard

The vineyard is located at 175-250 masl over the last portion of the coastal range hills, because of these, is influenced by the wind coming from the Pacific refreshing the vineyards on the slopes, getting longer time to ripeness. The soil is based on granitic with some red clays and shale stones in the highest points. All these conditions increase the minerality in our wines.

Tasting notes:

Wine with light garnet color, very bright and clean. On nose is marked by berries notes like cranberry and some floral hints as violets. On palate shows freshness, rich acidity and soft tannins, being coherent with the nose. Its body is medium with a fresh fruited end. It's able to drink now or in 4 years.

Food pairing:

Grilled Sausages, pork, Tomatoed Pasta, with roast meat

Color: Garnet Red

Varieties: Grenache 54%, Carignan 26% Mourvèdre 20%

Alcohol: 13,5°

PH/ Acidity: 3.55/5.0

Azucar residual: 2gr/lt

Aged: 12 to 14 months in French oak barrels

Aged potencial: drink now or storage for 8 years



Premios:

92pts Descorchados Harvest 2017

93pts Descorchados Harvest 2018

91pts Tim Atkin Harvest 2017

90pts James Suckling Harvest 2017