

VISTAMAR

Enjoy Simplicity*



Corte de Campo

ANDES BLEND

40% Cabernet Sauvignon / 20% Petite Sirah / 20% Petit Verdot / 20% Carmenère

Denomination of Origin:

Cachapoal Andes Valley

All these grapes come from our estate La Moralina, strategically located in Cachapoal Andes and a few minutes from our wine cellar.

Well-drained soils of alluvial-colluvial origin: limey clayey-loam with an abundance of stones. Temperate Mediterranean climate with wide temperature swings between day and night.

Harvest & Vinification:

Harvest Report: During the 2014 season were presented good weather conditions, with a long dry due to the lack of rain vintage, but with spring frosts were noted in a slight decrease in yields. Fruit wines are shown, with good concentration of tannins and a fresh and spicy character.

Handpicking: extended from mid-April, starting with Cabernet Sauvignon of the highest parts of the field, until mid-May with Carmenère ending.

Save: 12 months of aging in French oak barrels (60%) and American (40%)

Vinification: in stainless steel tanks. The must was inoculated with selected yeasts for controlled fermentation at 26°–28°C. The number and duration of pump-overs were determined daily by enological tastings.

Wine Description:

Colour: deep ruby red with violet nuances beginning to show some evolution.

Aroma: fine, clean, attractive, juicy, with aromas of ripe and sweet fruits, blueberries, with an elegant touch of rosemary and cedar.

Flavour: juicy and fresh with lively acidity. Flavorful, well structured, and full of smooth tannins.

Serve at: 16° and 18° C.

Keeping potential: 8 years.



Winemaker Director: Irene Paiva

Analysis 2014 vintage

Alcohol: 13.5%

pH: 3,4

Total Acidity: 5,9 g/L

Residual Sugar: 2 g/L