



## Corte de Campo



### ANDES

**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.

**Aging:** 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.

#### Description of the wine:

**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