

**CORRALILLO**  
**WINEMAKER'S BLEND**

**VINTAGE:** 2018

**D.O.:** Valle de San Antonio

**TECHNICAL INFORMATION**

Alcohol: 14%  
Total Acidity: 5.53 g/l  
Residual Sugar: 1.69 g/l  
pH: 3.44  
Produced cases: 2.900



**ORGANIC CERTIFICATION**

**USA:** -

**EUROPE/CHILE:** -

**HARVEST**

The 2018 season was very cool, with a cloudy, cool summer. Harvest began during the first week of May and lasted through the end of the month. The fruit was of excellent quality and showed great expression of its flavors, aromas, and acidity. It was a great year for this wine, showing excellent balance between the flavors, varietal typicity, and freshness.

**VINEYARD**

The grapes come from our oldest vineyards in Rosario, located on distinct slopes with very good sun exposure. The soils are granite and colluvial in origin principally, rich in quartz, with excellent drainage and low fertility. Each of the varieties that comprise this blend are handled using the principles of biodynamic agriculture, with specific methods for each variety, looking for the correct varietal expression, ripeness, and concentration.

**VINIFICATION**

All of the components underwent a cool, 7-day maceration prior to alcoholic fermentation. A combination of specific winemaking techniques were used for each component in order to highlight the characteristics of each variety. Every lot aged for 18 months in French oak barrels from different barrel makers, forests, and toast levels. Finally, the blend came together using specific percentages of each of the lots in order to achieve a balanced and complex wine that expresses the terroir of the grape varieties during the growing season.

**TASTING NOTES**

The wine is deep red and brilliant with violet tones. The nose highlights notes of red fruit, chocolate, and spice. The palate has a complete mid palate with smooth, rounded tannins. Each variety adds to the complexity in different ways: the Cabernet Franc contributes the structure and tannins; the Malbec lends floral notes; and the Syrah brings spice, violet notes, and wet earth.

**FOOD PAIRING**

Perfect for enjoying with all types of grilled red meats, especially lamb, as well as pasta, spicy foods, and aged cheeses. Decant and serve at 18°C.