



JCV GRENACHE 2021

VITICULTURE

Appellation of Origin: Casablanca Valley, Chile

Trellising system: Vertical shoot positioning

Pruning: Double Guyot

Irrigation: Drip

Soil type: Sedimentary and granitic soils in different stages of decomposition

VINIFICATION

Harvest date: April 30, 2021

Picking method: Hand harvested

Fruit selection: At the vineyard and at the winery

Pre-fermentative cold maceration: 7 days

Alcoholic fermentation: 55% whole cluster for 15 days at 14 and 15 °C

Yeasts: Native

Pump-overs: Twice during alcoholic fermentation, then once every days and a half.

Malolactic fermentation: Yes

AGEING

85% in French oak (1000 L foudre and barrels 225 and 300 L barrels) for 8 months.

BOTTLING

Stabilization: No

Fining: No

Filtration: by Plates & Membrane

Bottling Date: April 11, 2022

Bottles produced: 3.126

ANALYSIS

Alcohol: 14.5%

Residual Sugar: 1.41 g/l

Total Acidity: 6.30 g/l

pH: 3.24