



Signature Wines

Hillside blend

17.340 bottles



HARVEST & BLEND

Handpicked: Syrah 50% Mourvedre 45% & Viognier 5%.

CLIMATE & SOIL

This blend is produced with grapes grown at the slopes of Paidahuen (920 m a.s.l.), the hillside vine cultivation offers rocky soil, low fertility and special solar exposure that favour the accumulation and ripening of tannins. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing the complexity and elegance that distinguish Aconcagua Valley wines.

PROCESSING

Hand-picked, fermented in temperature-controlled stainless steel (25°C) it was macerated for 25 days and then aged in 225-litre French oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release.

ANALYTICAL DATA

Alcohol:	13.5	% by vol.
Total Acidity:	5.7	g/L (Tartaric)
pH:	3.6	
Residual Sugar:	2.8	g/L

*analytical data may vary from one lot to another

Tasting

Elegant and fresh blue berries aromas, floral notes and hints of vanilla. Well balanced with round tannins and some creamy oak notes on the finish.

Food Pairing Suggestions

Serve between 14 ° to 16° C.

Press & Awards

Rated 92 at Descorchados 2017 (vintage 2016)
Rated 90 at Robert Parker's Wine Advocate (vintage 2012).
Bronze medal at DecanterAwards.com 2014 London (vintage 2012).
Gold medal at Berlin Wein Trophy 2011 (vintage 2011).
Gold medal at Challenge du Vin 2010 (vintage 2011).
Rated 91 at Patricio Tapia's Descorchados guide 2012 (vintage 2010)