



INNOVATIVE AND UNIQUE WINES FROM THE CURICÓ VALLEY.

FROM THE ANDES MOUNTAINS TO THE PACIFIC OCEAN. AN EXTREME ENO-AGRONOMIST PROJECT CONVERTING THE "TRANSECT AXIS" OF THE CURICÓ VALLEY, FROM EAST TO WEST, TO PRODUCE UNIQUE AND EXCLUSIVE WINES, WITH THE NEW CLIMATE DIVERSITY AT THE CURICÓ VALLEY.









ORIGIN:

This Malbec is sourced from vineyards situated in the coastal areas of Curicó, on the foothills of the Coastal Mountain Range, 26 km from the Pacific Ocean, and by the river Mataquito. The cool climate of the area allows this Malbec to develop both fruity and herbal aromas, a medium body and firm tannins.

WINEMAKING:

The grapes are entirely handpicked between March and April, once they reach optimum ripeness. The fruit is first taken to fermentation tanks, and later put in French oak barrels to attain maturity and complexity. The aging period lasts between 8 and 12 months and is followed by the blending process.

TASTING NOTES:

The blueberry and raspberry scented nose exhibits herbal notes that gain in strength and complexity with barrel aging. The fresh palate boasts vibrant acidity, a gentle structure and a persistent, fruity finish.

FOOD PAIRING:

Perfect to pair with red meat dishes such as steak, or even duck.

TECHNICAL INFORMATION:

APPELLATION : Curicó Valley VARIETIES : 100% Malbec

ALCOHOL : 14,5%TOTAL ACIDITY : 5 g/lRESIDUAL SUGAR : 2 g/lPH : 3.6

IDEAL TEMP.:

13 a 15° C

MALBEC CURICÓ COSTERO

