

# CÓDIGO

# ARESTI

PASION FAMILIAR

To commemorate Viña Aresti's 65th anniversary, Ana María and Begoña Aresti sought to produce a wine to continue to further the family's legacy. They thus crafted Código 380, a modern wine, full of nuances, that honors its origins and finds its inspiration in their deep love for the land, the vineyard, and the wine that they both learnt from their father.

## ORIGIN:

The grapes used for Código 380 are sourced from Curicó, a valley known for its exceptional characteristics for the production of high quality grapes thanks to a vast and varied range of conditions for winegrowing distributed from the Andes Mountains to the Pacific Ocean, with an abundance of microclimates, pristine waters and diverse soils with ages fluctuating between 100 and 500 million years.

The average high temperature in summer is 29 °C and the average low is 8 °C, while in winter the average high is around 12 °C and the average low is 4 °C. The annual precipitation for a normal year is 700 mm on average in the valley, concentrated in the winter months, distributed from more to less quantity from the mountain range to the sea, respectively.

## VINIFICATION:

The Malbec was picked on April 15, while the Cabernet Franc was harvested on April 22 and the Cabernet Sauvignon on April 26, somewhat later than usual given the cold spring. Each variety is carefully vinified separately, in stainless steel tanks at temperatures between 25-28 °C to preserve the fruit aromas, with gentle pumping over concentrated in the hydro-alcoholic phase of fermentation to extract the best tannins from the skin of the berries. After that, the wine remains with its skins in a post-fermentation maceration that goes from 15 to 25 days in which there is a gentle extraction of polyphenols from the outside of the seeds. The length of this process is determined through daily tasting. Each variety is always kept separately in French oak barrels to undergo malolactic fermentation and where it remains for 24 months. It is here that time works its magic and harmonizes aromas and flavors into a single whole. The blend was assembled in August 2016, once the wine in each barrel was tasted and those that would finally go into Código 380 were selected. A few drops of Petite Sirah added some "spice" to this vintage, as it helped reinforce the structure of this unique wine.

## TASTING NOTE:

The 2013 vintage of Código 380 is a wine that boasts perfect harmony between elegance, freshness and complexity achieved by combining different winemaking concepts and techniques, and complementary varieties. The nose reveals floral and fruit aromas, along with nuances of sweet spices that integrate very well with a palate of round and ripe tannins and brimming with red fruits and dried plums. A modern wine with long persistence that exhibits the personality and complex structure for which the great wines of this region and the world are renowned. The 2014 vintage of Código 380 stands out for its freshness, well-balanced acidity, fruit- and flower-scented nose, excellent color intensity, juicy character, round structure, and long lasting finish.

Although it is ready to drink now, this wine has at least 10 more years of aging potential.

## TECHNICAL INFORMATION:

VARIETIES	: Cabernet Sauvignon, Malbec, Cabernet Franc
APPELLATION	: Valle de Curicó
ALCOHOL	: 14%
TOTAL ACIDITY	: 5 g/l
RESIDUAL SUGAR	: 2.5 g/l
PH	: 3.5

