

Family Collection

ARESTI
PASION FAMILIAR

This wine is the perfect reflection of Vicente Aresti passion for producing great wines . Each component of the final blend is aged in French oak barrels for 18 months. Once in bottle, it ages slowly in our underground cellar, where it reaches the perfect balance.

ORIGIN:

Chilean vineyards had a cool start of the season which delayed shoot growth, resulting in a long growing season this vintage, where the harvest started a couple of weeks later than normal. Warmer weather during February and March with sunny days helped to obtain concentrated reds, with nice varietal characters. Dry conditions, however, reduced grape yield, resulting in less quantity but quality grapes.

WINEMAKING:

The grapes are 100% hand harvested and gently de stemmed, crushed and transferred into the fermentation tanks. Fermentation lasted 10 days with temperatures between 26 – 28 °C. After this, the wine is placed in oak barrels, where spontaneous malolactic fermentation continues. After 18 months of ageing in French oak barrels, the final blend is clarified and bottled without filtration.

TASTING NOTES:

With an intense and deep red color, this blend is firm and dense with rich and chewy tannins. Lovely aromas of blackberries and spices paired with mocha and vanilla come out in the nose. Elegant and complex in its full-bodied palate, it comes together in a long and pleasant finish. A beautifully balanced blend produced from our best vineyards and made with the careful work of the winemakers.

FOOD PAIRING:

The perfect match with lamb, duck and fine meats and fatty fish grilled or stewed.

TECHNICAL INFORMATION – VINTAGE 2017

VARIETIES	: 70% Cab. Sauvignon, 10% Merlot, 10% Syrah, 5% Petite Sirah, 3% Petit Verdot
APPELLATION	: Curicó Valley
ALCOHOL	: 14,5%
TOTAL ACIDITY	: 6,5 g/l
RESIDUAL SUGAR	: 2 g/l
PH	: 3.6

