

Vedette

Cinsault 2019

DATOS TÉCNICOS:

PH: 3,35
 Acidez: 6,2 g/L ácido tartárico
 Alcohol: 13,8 % v/v
 AV: 0,35 g/L ácido acético
 MR: 1,1 g/L



Vedette Cinsault is a 100% Cinsault that grows in the interior dry land of Maule, Cauquenes, Chile.

Only 0.3 hectares of Cinsault give life to Vedette Cinsault. The vines have on average 70 years old and are led in a bush vines system on dry farm. The vineyard is located 35 kilometers away from the coast in a straight line. Its soils are granitic with high presence of quartz and associated with derivatives of metamorphic rocks, where the fertility levels of these soils, measured as Nitrogen, Phosphorus, Potassium and Organic Matter indices are very low. Every year this soil is plowed manually to preserve its condition and good texture. This terroir represents the expression of this variety in its splendor. Its harvest was carried out March 8 when reached its optimum phenolic maturity.

Winemaking:

This wine was vinified in 400 kilos open bins. The grape is destemmed and selected, full berry. The alcoholic fermentation began the day before of destemming the fruit, and was carried out with native yeasts. Temperatures are controlled, we expect they don't exceed 24°C. Alcoholic fermentation took 5 days to complete and after that the skins, seeds and wine were left in contact for an additional 4 days. The press is done and the drop wine is mixed with the wine resulting from pressing the solid parts. Then went down to 3 used French oak barrels of 225L capacity. The malolactic fermentation reached 100%.

The packaging of this wine was made in August, after 4 months in barrels.

The result is 288 numbered bottles.

It is recommended to serve at no more than 14°C. When pairing with meals, it is highly recommended to share an appetizer on hot days, with cheeses, raw seafood or ceviche.



COLOR: Rojo rubí brillante



NARIZ: Notas a frutas rojas como frambuesa y granada, mezcladas con notas a flores y pimienta blanca.



SABOR: En boca es un vino ligero y fácil de tomar, de gran frescor y acidez.