

# MIXTIO®

2015



## VINEYARD

This wine is made with three varieties that grow in different vineyards of our property. They are located in three different latitudes of our country's wine-growing region, separated from each other by more than 600 kilometers.

### Syrah: Limarí (30°38'25" S / 71°24'30" O)

The grapes for our Syrah wine come from a vineyard of our property placed near the village of Tabalí. It is situated in the coastal sector of the Limarí Valley, 23 kilometers in straight line to the Pacific Ocean, at 205 meters above sea level, on the 30th parallel. The vineyard is planted on the south bank of the Limarí river, on an amphitheater-shaped slope with diverse angles of exposure towards north. Its soils are alluvial with different levels of clay on the surface. Throughout its deep profile, it is possible to find rounded stones and veins of calcareous material, mainly composed by calcium carbonate. Its cool coastal climate is strongly influenced by the Pacific Ocean, with very bright days and winds that blow in during the evenings. This moderates the temperatures during the ripening period of the grapes, allowing for a slow progress of maturity and achieving great concentration of aromas and flavors.

### Carmenère and Cabernet Franc: Colchagua (34°27'10" S / 71°22'56" O)

This vineyard is called San Jorge and it is found in the heart of the Colchagua Valley. It is planted on the south bank of the Tinguiririca River, 55 kilometers from the Pacific Ocean and 45 kilometers from the Andes Mountains. This is also the place where our winery is located. Further away from the river, the soils are deep, heavy and clayish, with good humidity retention and of medium fertility. The 26-year-old vines are planted at low density, trellised to the vertical shoot position and managed with a Californian surface irrigation system.

### Petit Verdot: Cauquenes (35°53'27" S / 72°03'39" O)

This property is located in the Maule Valley, 20 kilometers north of the city of Cauquenes, and it comprises the Los Conquistadores vineyard, which is planted next to the Cauquenes river. Its soils are of granitic origin, gravely (maicillo), with the presence of red clay. They have a low content of organic matter and are rich in quartz. All along the growing season, the climate is persistently hot during the day, with fresh night and winds that blow in from the coast.

## ABOUT THE VINTAGE

The 2014 - 2015 season was warm and dry and, depending on the different varieties, showed moderate to low yields. The main characteristics of this vintage were the high minimum and maximum average temperatures, mainly during February and March, and the low rainfall from October to April. On the one hand, this resulted in grapes of very good health condition, but on the other, it hindered the hydric management.

## WINEMAKER'S COMMENTS

This unique blend of Syrah, Carmenère, Petit Verdot and Cabernet Franc from our vineyards in Limarí, Colchagua and Maule is a wine with tremendous balance between its fruity notes and the robustness of its tannins, which have integrated very well during its prolonged aging with 36 months in French oak barrels and 1 year in the bottle.

## FOOD PAIRING

Game (such as venison or boar), lamb, mushrooms and truffles. Ripe cheeses.

## TECHNICAL INFORMATION

**Composition:** 34% Syrah, Limarí Valley, 41% Carmenère, Colchagua Valley, 15% Petit Verdot, Maule Valley and 10% Cabernet Franc, Colchagua Valley.

**Alcohol:** 14,5°

**pH:** 3.5

**Residual Sugar:** 3,5

**Total Acidity:** 5.2

**Aging:** 36 months in French oak barrels and 1 year in the bottle.

**Barrels:** New



WHEN TWO PASSIONS MEET