

MIXTIO

2022



WHEN TWO PASSIONS MEET

MIXTIO IS A COMPLEX WINE, WITH AROMAS OF RED AND BLACK FRUITS, INTEGRATED WITH SPICY NOTES SUCH AS PEPPER AND DELICATE TOASTED HINTS. AS IT EVOLVES IN THE GLASS, DIFFERENT LAYERS OF AROMAS EMERGE, REVEALING EACH OF THE VARIETIES THAT COMPOSE IT. ON THE PALATE, IT IS FULL-BODIED AND VOLUMINOUS, WITH VELVETY, ENVELOPING TANNINS. IT HAS A BALANCED ACIDITY AND A LONG, PLEASANT FINISH. A WINE TO BE ENJOYED.

VINEYARD

This wine comes from three of our own vineyards located in different appellations across the country, separated by more than 600 kilometers.

50% CARMENÈRE

Colchagua Valley (34°27'10" S / 71°22'56" W)

Our San Jorge vineyard is located in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, 55 kilometers from the Pacific Ocean and 45 kilometers from the Andes Mountains, where our winemaking facility is also located. The vineyard soils, farther from the river, are deep, clayey, heavy, with moisture retention and medium fertility. The vines are 26 years old, managed in a low-density trellis system with surface irrigation (California-style).

40% SYRAH

Limarí Valley (30°38'25" S / 71°24'30" W)

The Syrah grapes come from our own vineyard in Tabalí, in the coastal Limarí Valley, just 23 km from the Pacific Ocean at 205 meters above sea level. Planted on an amphitheater-shaped hillside on the south bank of the Limarí River, the vineyard features north-facing exposures. The alluvial soil has surface clay, deep rounded stones, and veins of calcium carbonate. The cool, coastal climate—marked by bright days and afternoon ocean winds—allows for slow ripening and high concentration of aromas and flavors.

10% PETIT VERDOT

Maule Valley Cauquenes (35°53'27" S / 72°03'39" W)

The Los Conquistadores vineyard is located in the Maule Valley, 20 kilometers northeast of the town of Cauquenes, near the river of the same name. Its soils are of granitic origin, with maicillo (decomposed granite) and red clay, low in organic matter and rich in quartz. The climate is hot and persistent during the season, with fresh and windy nights coming from the coast.

VINIFICATION

The grapes were hand-harvested and transported to the winery. Each variety was harvested at its optimal ripeness and vinified separately. A pre-fermentation maceration was carried out, followed by fermentation in stainless steel tanks. Pump-overs were performed based on tasting. The wine was then transferred to 500-liter barrels and 3,000-liter foudres for a period of 24 months. Finally, it was gently filtered and bottled.

TECHNICAL INFORMATION

Alcohol: 14°

Residual Sugar: 2.2 g/L

pH: 3.47

Total Acidity: 5 g/L



2012 HARVEST



2014 HARVEST



97+ 2018
POINTS HARVEST



2022 HARVEST

