



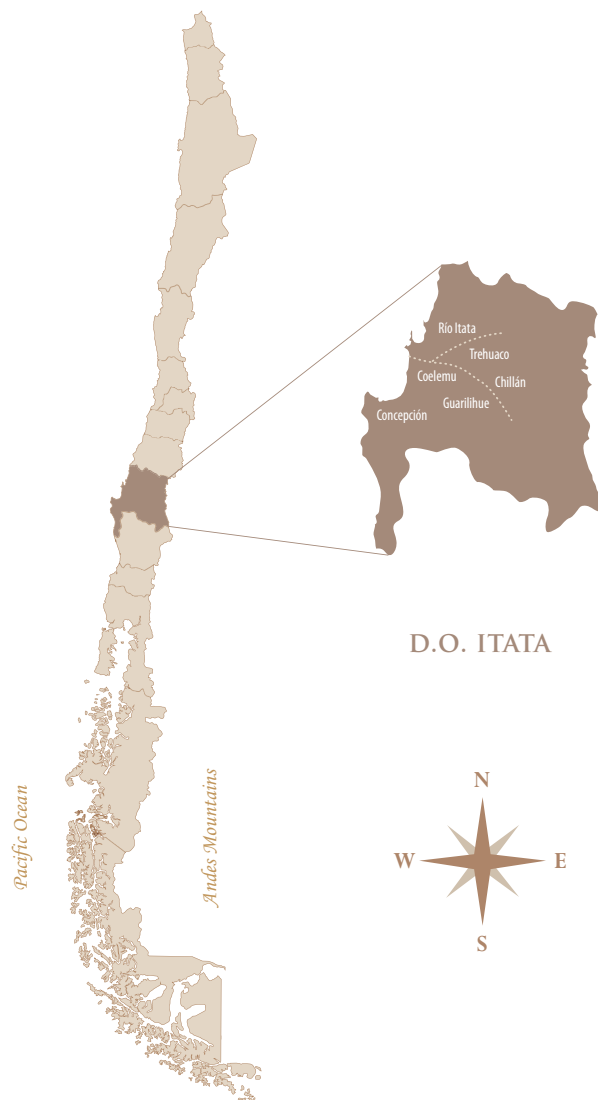
## VIEJAS TINAJAS CINSULT 2018

This wine was fermented and aged in centennial tinajas (amphorae), a tradition originated in the first vineyards of the Itata Valley planted in 1551. The results is a tribute to the first winemakers of the country and to this special terroir.

- **ORIGIN**  
Coastal Itata region. This wine comes from a vineyard located 22 kilometers from the Pacific Ocean and 450 kilometers south of Santiago in the village of Guarilihue. It is a mountainous zone with granite soils, gentle hills and old dry farmed vineyards. This vineyard was planted in 1982, without rootstock, is gobelet trained and dry farmed, following the tradition of the region.
- **GRAPE VARIETY**  
100% Cinsault.
- **DENSITY**  
4,440 vines / hectare (1.5 m x 1.5 m).
- **SOIL**  
Decomposed Granite.
- **CLIMATE**  
Cool coastal with a marked influence from the Pacific Ocean.
- **HARVEST**  
Grapes were hand picked the second week in March 2018.
- **WINEMAKING AND AGEING**  
The clusters are destemmed and the whole berries are put into amphorae, where they undergo a semi-carbonic-style spontaneous alcoholic fermentation. Later, the free-run and press wine are blended and the wine matures all winter-long in amphorae. In spring, after the malolactic fermentation is complete, the wine is bottled.
- **TASTING NOTES**  
This violet-coloured wine has a floral and perfumed nose with notes of violets, fresh red and black fruits and spices. In the mouth, it is medium-bodied with fine, smooth tannins, fresh acidity and abundant fruit, accompanied by a long finish.

**Alcohol:** 12.5%

**Serving temperature:** 14°C



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