

7COLORES

RESERVA DE FAMILIA RED BLEND 2015

VINTAGE: 2015

DENOMINATION OF ORIGIN: Maule Valley

COMPOSITION: 37% de Cabernet sauvignon, 34% de Carmenere, 17% de Carignan, 5% de Merlot, 5% de Pinot Noir, 1% de Mourvedre, 1% de País.

ALCOHOL: 14% vol.

PH: 3,6

TOTAL ACIDITY: 5,5 g/l

AGEING: 12 months in French oak barrels

This intense and tasty blend brings together the 7-best varieties of each vintage. Five of its componentes (Carmenere, Carignan, Merlot, Mourvèdre and País) come from the Maule Valley. They are joined by touches of Pinot Noir from the Casablanca Valley and a good amount of Cabernet Sauvignon from the Maipo Valley.

VINEYARD OF ORIGIN:

Most of the components of this wine come from our own vineyards located in Penciahue, Maule Valley. The area features a temperate sub-humid Mediterranean climate, with dry and warm summers and precipitations that concentrate mainly in winter and can reach up to 800 mm. Due to the fact that Penciahue is placed on the eastern edge of Chile's Coastal Mountain Range, it receives the influence of the sea breezes that refresh the summer nights and generate a broad temperature variation. Its clay-loam soils, with good water retention, are especially attractive for growing varieties such as Carmenere and Malbec, but also other Mediterranean grapes like Syrah, Grenache, Carignan and Mourvèdre. The vineyards were planted on soft hills in 2013 to benefit from different exposures and orientations, producing grapes with a great diversity of expressions.

HARVEST NOTE::

The 2015 growing season was characterized by one of the highest heat summations of the last years, with minimum temperatures that were above the recorded historical averages.

Maule showed more precipitations than the average of the last three seasons. Although harvest began earlier, towards the end of the ripening period temperatures dropped, allowing it to progress at a slow pace and the grapes to develop better compounds of aromas and flavours. In this year's reds, the quality and ripeness of their tannins is especially noteworthy.

TASTING NOTES:

Of intense cherry-red colour with a bright ruby rim, this wine already shows its great concentration in the glass. Very clean and with good intensity on the nose, its delicious expression of red and black fruits, such as raspberries, redcurrants and plums are intertwined with notes of tobacco and hints of pepper. On the palate it is possible to sense the wine's structure, which comes from its 37% Cabernet Sauvignon; a soft and velvety sensation that derives from its 34% Carmenere, and an expression of fresh fruit, with a juicy acidity and fine-grained tannins, provided by its 17% carignan. The additional bits of other varieties make of this a long and juicy wine, very easy to enjoy. Drink as of now through to 2015.

Recommended serving temperature: between 18 and 20° C

