



“Reserva de Familia” are wines that look for elegance and complexity, concentration and typicity. 135 years of Tradition and Heritage, in a single and refine wine.

MALBEC 2010

Appellation: *Peumo*

Peumo is a sub appellation of the Rapel Valley. This Chilean region is where grows the grapes for the best fine wines. This valley is known for its variety of climates and soils. It runs from east to west and the River Cachapoal is its constant geographical reference. This wine has fruit from Pichidegua near to the Coastal Range. The granitic soil of this area and its warm weather gives way to a long season which allows and excellent fruit maturation. As a result, wines from Peumo are characterized for their elegance and complexity. .

Winemaking

- Precision Agriculture: lots are identify and managed upon soil type, variety and clone, age of the vines. Harvest and vinification follows the same criteria.
- Hand-picked grapes.
- Double sorting table (clusters and berries).
- 5 days of cold soak. Up to 30 days of total maceration.
- Traditional fermentation, selected yeasts.
- 15 months of barrel ageing, 6 months of bottle ageing before release.

Tasting Note

Color: medium purple.

Aromas: incense, gooseberry, earthy touches.

Palate: sweet start, very fresh with great fruit expression notes of plums and gooseberries. You can feel silky and soft tannins.

Ageing Potential

Between 5 and 8 years

Food Serving Suggestions

Cajun ribeye, bangers & mash, ossobuco.

Serve at a temperature of 18° C / 64° F

Winemakers: Alejandro Wedeles