



VISTAMAR



Corte de Campo

ANDES

2017

Origin

Cachapoal Andes Valley

All these grapes come from our estate La Moralina, strategically located in Cachapoal Andes and a few minutes from our wine cellar.

Well-drained soils of alluvial-colluvial origin: limey clayey-loam with an abundance of stones. Temperate Mediterranean climate with wide temperature swings between day and night.

HARVEST REPORT

During the season were presented good weather conditions, with a long dry due to the lack of rain vintage, but with spring frosts were noted in a slight decrease in yields. Fruit wines are shown, with good concentration of tannins and a fresh and spicy character.

Handpicking: extended from mid-April, starting with Cabernet Sauvignon of the highest parts of the field, until mid-May with Carmenère ending.

Aging: 12 months of aging in French oak barrels (60%) and American (40%)

VINIFICATION

In stainless steel tanks. The must was inoculated with selected yeasts for controlled fermentation at 26°–28°C. The number and duration of pump-overs were determined daily by enological tastings.

WINEMAKER'S NOTE

Colour: deep ruby red with violet nuances beginning to show some evolution.

Aroma: fine, clean, attractive, juicy, with aromas of ripe and sweet fruits, blueberries, with an elegant touch of rosemary and cedar.

Taste: juicy and fresh with lively acidity. Flavorful, well structured, and full of smooth tannins.

T°: 16° and 18° C.

Keeping potential: 8 years.



D.O.: Cachapoal Valley		2017 HARVEST
VARIETIES:		
45% Cabernet Sauvignon	<input type="checkbox"/>	
20% Petite Syrah	<input type="checkbox"/>	
20% Petit Verdot	<input type="checkbox"/>	
15% Carmenère	<input type="checkbox"/>	
ANALYSIS		
Alcohol:	14 %	<input type="checkbox"/>
pH:	3.34	<input type="checkbox"/>
Total Acidity:	3.69 g/L	<input type="checkbox"/>
Residual Sugar:	2.64 g/L	<input type="checkbox"/>

