



VISTAMAR



Corte de Campo

ANDES

2019

Origin

Cachapoal Andes Valley

All the grapes for this blend are sourced in our La Moralina Estate. The property is strategically located in the Cachapoal Andes sector and was planted between 2009 and 2010 at the feet of the Andes Mountains. Its soils of alluvial and colluvial origin are well-drained, present a clay-loam and silty texture, and abundant stones. Depending on each sector and the influence exerted by the mountains, the Rigolemu stream, or the Quebrada de Peumo, which crosses a large part of the property, these stones can be round or angular. The vineyard is trellised to the vertical shoot position and is drip irrigated.

The area features a Mediterranean climate with a wide thermal amplitude between day and night. All along the season, fresh breezes blow down the mountains, which generates a very cold microclimate in winter but refreshes the warm summer days.

THE 2018/2019 SEASON

The extensive drought that has affected Chile's central wine regions for almost a decade did not show variations during the 2018/2019 growing season. However, halfway through spring, we experienced some rainfall and hail that, in some cases, damaged the buds. The summer temperatures were beneficial for achieving a slow ripening of the grapes. The broad thermal amplitude between day and night delayed in some days the beginning of harvest, but the grapes' health condition was perfect, especially for the red varieties we grow in our La Moralina Estate.

VINIFICATION

All the grapes for our Corte de Campo Andino (Andean Field Blend) were picked by hand between mid-March and beginning of April. After their arrival at the winery, they are sorted by means of an optical selection system and are subject to a prefermentative cold maceration during three to four days. We made a separate fermentation of each variety in small stainless-steel tanks and in French oak vats between 23 and 25° C, using selected and native yeasts (especially with Petite Sirah and Petit Verdot). In order to avoid extracting an excess of tannins in these already tannic varieties, we carried out only a few pumping-overs. Once fermentation was completed, the wine was pressed and racked into French (70%) and American (30%) barrels, where it remained for 14 months and underwent malolactic fermentation. After defining the final blend, the wine was bottled and put to rest for a few months before being released to the markets.

Only 10% of the aging wood was new. The rest had two to three previous uses.

WINEMAKER'S NOTE

Colour: deep ruby-red with violet hues.

Aromas: very fine, clean, attractive and juicy, the wine unfolds ripe and sweet fruits like blueberries, with an elegant touch of rosemary and cedar.

Mouth: a juicy, fresh, and tasty wine of vivid acidity and well-structured. Its abundant and soft tannins feel round on the palate.

Aging potential: more than five years.

Serving temperature: 16 to 18° C.

Pairing: red meats, lamb, stews, ripe cheeses.



D.O.: Cachapoal Valley		2019 HARVEST
VARIETIES:		
40% Cabernet Sauvignon		
25% Petite Sirah		
25% Petit Verdot		
10% Carmenere		
ANALYSIS		
Alcohol:	14 %	
pH:	3.42	
Total Acidity:	3.56 g/L	
Residual Sugar:	2.94 g/L	