

**THECNICAL DATA:**

**PH:** 3,41  
**Acidity:** 5,44 g/L tartaric acid  
**Alcohol:** 13,5% v/v  
**Residual Sugar:** 2,5 g/L

**CONTAIN SULFITES**

**LesEspias** grown in Huelquen area, Maipo Valley. The vines are 25 years old, they are in trellis system with drop irrigation. The soils are a transition between clay and sand.

The grapes for this vintage were harvested on 3rd April, when they had reached optimal phenolic ripeness.

This wine was vinified in a 20,000-litre stainless-steel vat. The grapes were destemmed and selected, and some of the grapes were slightly crushed to gently release their juice. Then they underwent a five-day cold maceration. The alcoholic fermentation was carried out with native yeasts from the vineyard. Brief pump-overs were used to homogenize the contents of the vat, extract tannins and colour and provide the yeasts with what they need. The temperature was controlled so as not to exceed 25°C-26°C (77°F-79°F). Once alcoholic fermentation was completed, the wine was left in contact with its skins and pips for an additional ten days. Then the wine was racked off and the solids were pressed and the press wine was blended with the free-run wine. The 30% of the wine was racked into 2-used 225-litre French oak barrels and the 70% into 3-used 225-litre French oak barrels, where it aged for a total of 15 months.

The result is 5,541 numbered bottles.



**COLOR:** Deep red with violet hues.



**NOSE:** Intense aromas of red fruits and spices, such black pepper, tobacco leaf and vanilla.



**TASTE:** It is fresh and balanced, very pleasantly combining acidity and weight on the palate. Pescistens tannins that give a great finish.

*It is recommended to serve at no more than 17 ° C. / It is ideal to share in your table every day, perfect pairing with all food, like pasta, meat or vegetable dishes.*

