

**THECNICAL DATA:**

PH: 3,35

Acidity: 6,2 g/L

Tartaric acid

Alcohol: 13,8 % v/v

MR: 1,1 g/L

CONTAINS SULFITES



Vedette is made 100% from Cinsault grown in the Cauquenes neighbourhood of the dry inland area of the Maule Valley, known as the *Secano Interior*.

The vines average 80 years old and they are ungrafted, bush-trained and dry-farmed. The vineyard is located 35 kilometres directly inland from the coast. The soils are granitic with a high presence of quartz and contain material deriving from metamorphic rocks. The fertility levels of these soils, measured by the amounts of nitrogen, phosphorus, potassium and organic matter, are very low.

This terroir brings out the maximum expression of this grape variety. The grapes for this vintage were harvested on 2 March, when they had reached optimal phenolic ripeness.

This wine was vinified in open 400-kilo bins. The grapes were destemmed and selected, but not crushed. This was done so they would begin to undergo a partial carbonic maceration, bringing out juicy, fruity aromas in the wine. The whole berries began to undergo the alcoholic fermentation with their native yeasts on the second day after destemming. Temperatures were controlled so as not to exceed 24°C (75°F). Alcoholic fermentation took five days to complete, after which the wine was left in contact with the skins and seeds for four additional days. The wine was drained off and the solids were pressed. The resulting press wine was blended with the free-run wine and then the wine was racked into three used 225-litre French oak barrels. Malolactic fermentation was fully completed. The wine was bottled in June after two months of barrel-ageing.

The result is 2.03numbered bottles.

*It is recommended to serve at no more than 14°C. When pairing with meals, it is highly recommended to share an appetizer on hot days, with cheeses, raw seafood or ceviche.*



**COLOR:** Brilliant ruby red



**NOSE:** Notes of red fruits such a raspberry and pomegranate mixed with notes of flowers and white pepper.



**TASTE:** On the pallet it is a light and easy drinking wine, with great freshness and acidity.