Deep ruby red in colour, it has aromas of ripe blackberry, blackcurrant with a touch of graphite and tobacco. Elegant and silky, with tasty, vibrant fruit. It has very good texture, mature tannins and a nice cedar frame given by the oak ageing.

TECHNICAL SHEET

Varietal Composition:
Syrah : 60%
Cabernet Sauvignon : 40%

Clones:
Syrah : 300 and 174
Cabernet Sauvignon : Masal selection

Denomination of Origin:
Colchagua Valley

Vineyards:
Ninquén Mountain

Blocks:
Syrah : Nº 180 and Nº 187
Cabernet Sauvignon : Nº 181

Year Planted:
Syrah : 2000
Cabernet Sauvignon : 1998

Trellis System:
Vertical Shoot

Irrigation System:
Drip

Yield per hectare:
Syrah : 9,000 kg
Cabernet Sauvignon : 5,000 kg

ANALYSIS

Alcohol : 14.5%
Residual Sugar : 2.4 g/l
Volatile Acidity : 0.71 g/l
Total Acidity : 5.70 g/l
pH : 3.55

Winemakers : Hernán Gras & Santiago Margozzini

Winemaker’s Comments

Ninquén is a wine that makes itself. Those of us who are in charge, act as its bodyguard, following it on its journey to protect it from stumbling.

Blending a Bordeaux variety such as Cabernet Sauvignon with a Mediterranean one like Syrah, is something that presented itself naturally, and seemed logical and correct to better express the unique and attractive virtues of Ninquén Mountain.

TERROIR

Climate:
Mediterranean, with great thermic oscillation between day and night.

Average Heat Summation:
1.888 degree days.

251.6 mm

Historic Rain Average:
600 mm
GEOLOGY

Soil Type: Clay over volcanic rock.

Orientation: Varies according to each block.

Solar Exposure: Varies according to each block, predominantly North - East.

Vineyard Altitude: 300 m / 985 ft. above sea level.

HARVEST

Hand harvested and berries were table selected between April 18th and 28th, 2011.

VINIFICATION PROCESS

Traditional: with 3 pump-overs per day, 2 minutes per ton in the tank. Total maceration of 25 days average.

AGEING PROCESS

100% barrel aged in 95% French, 5% American oak; 80% new, 20% second use during 20 months.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or filtering, either at the beginning or before bottling.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 9 years. The Winemakers indicate that this wine will express itself better with 3 to 7 years of proper cellaring, achieving perfect harmony between fruitiness and complexity.

SERVICE

Service T*: 16° - 18° C / 61° - 64° F

Food Pairing: Due to its structure and power it’s a wine ideal for marbled red meats, hard cheeses and in general, powerful food with some fat content.

Storage Recommendation: Bottles in horizontal position, with the wine in contact with the cork, in a fresh, dry and dark place at no more than 15° C / 59° F.

NINQUÉN

Our belief and understanding of the importance of ‘terroir’ when crafting a complex, ultra premium wine has become a reality.

Ninquén (nin-ken) meaning ‘plateau on a mountain’ in a historic native dialect, perfectly describes the geography of this first and unique, Mountain Estate in Chile, which provides an inimitable terroir for this wine.

ACCOLADES

• 93 Pts. & Among the Best Wines from Colchagua - Descorchados 2015 Guide - Patricio Tapia, Chile