

# Ninquén®

2013

Deep ruby red with some purple notes. Loaded of ripe blackberries and black cherry aromas, framed by cedar notes and touches of coffee. In the palate is smooth and elegant with a fine tuned core of black cherry, raspberry, blueberry, cedar and spice notes. Tanins are firm and delicate, supporting a long, bright finish redolent of elegant toast and tangy berries.



## TECHNICAL SHEET

### Varietal Composition:

Syrah : 42%  
Cabernet Sauvignon : 58%

### Clones:

Syrah : 300 and 174  
Cabernet Sauvignon : Masal selection

### Denomination of Origin:

Colchagua Valley

### Vineyards:

Ninquén Mountain

### Blocks:

Syrah : N° 180 and N° 187  
Cabernet Sauvignon : N° 181

### Year Planted:

Syrah : 2000  
Cabernet Sauvignon : 1998

### Trellis System:

Vertical Shoot

### Irrigation System:

Drip

### Yield per hectare:

Syrah : 8,000 kg  
Cabernet Sauvignon : 4,500 kg

## TERROIR

### Climate:

Mediterranean, with great thermic oscillation between day and night.

### Average Heat Summation:

1.667 degree days

### Annual Rain (2011 – 2012):

608 mm

### Historic Rain Average:

600 mm

## ANALYSIS

Alcohol : 15.3%  
Residual Sugar : 3.40 g/l  
Volatile Acidity : 0.79 g/l  
Total Acidity : 5.85 g/l  
pH : 3.50

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.



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## 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; Syrah between April 16<sup>th</sup> and 23<sup>rd</sup> and Cabernet Sauvignon, between the 20<sup>th</sup> and the 23<sup>rd</sup> of April, 2013. Double selection of clusters and berries for getting the best quality fruits.

## VINIFICATION PROCESS

4 days of cold maceration, previous alcoholic fermentation, looking for extracting more color and aromas. PDM yeast and fermented between 29° and 32° C / 84 ° and 90° F with 3 pumping-overs per day. Finally a hot maceration is done for 30 days average.

## AGEING PROCESS

Barrel aged in French oak during 21 months.

## FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or filtering, either at the beginning of the process or before bottling when the wine is done.

## AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 9 years. The Winemakers indicate that it 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.

## ACCOLADES

94 Pts. in Descorchados Wine Guide  
2017 of Patricio Tapia, Chile

90 Pts. in The Wine Advocate  
Magazine of Robert Parker, USA

## 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.