

Deep ruby red in colour. Ripe and fresh, with some hints of herbaceousness that doesn't surpass the beautiful fruit. Tension and austerity. All the ingredients of a great Cabernet Franc.

## TECHNICAL SHEET

**Varietal Composition:**  
100% Cabernet Franc

**Clone:**  
Masal selection

**Denomination of Origin:**  
Maipo Valley

**Vineyards:**  
Intriga, Alto Maipo

**Blocks:**  
Nº 707

**Year Planted:**  
2005

**Trellis System:**  
Vertical Shoot

**Irrigation System:**  
Drip

**Yield per hectare:**  
9,200 kg

## TERROIR

**Climate:**  
Mediterranean, with great thermic oscillation between day and night. A lot of influence from the Andes Mountain Range.

**Average Heat Summation:**  
1,575 graded days until the end of the harvest

**Annual Rain (2012 – 2013):**  
400.2 mm

**Historic Rain Average:**  
225 mm

## ANALYSIS

**Alcohol** : 14.3%  
**Residual Sugar** : 2.44 g/l  
**Volatile Acidity** : 0.77 g/l  
**Total Acidity** : 4.76 g/l  
**pH** : 3.71  
**Cases Produced** : 500

## Winemaker's Comments

This is the second edition of this limited wine. We started with an exciting 2013 and after learning more about this variety, we just worked to express our terroir. I honestly think we're on the right track and invite you to enjoy it.

- Cristián Correa



## GEOLOGY

**Soil Type:** Alluvial

**Orientation:** North - South

**Vineyard Altitude:** : 450 m / 1,475 ft. above sea level

## HARVEST

The grapes were selected and hand-picked on April 23rd, 2014

## VINIFICATION PROCESS

6 days of prefermentative maceration, with native yeast, between 22° and 28° C / 72° y 82° F. The pump-overs were done by tasting, with a total maceration of 25 days.

## AGEING PROCESS

100% French barrel aged; 50% new, 50% second use, during 14 months.

## FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or initial filtering. Filtering 20 micras before bottling.

## AGEING POTENTIAL

Can be enjoyed immediately or cellared for 10 years and more.

## SERVICE

**Service T°:** 16° - 18° C / 61° - 64° F

**Food Pairing:** Lean meats, wildfowl and pastas.

**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.