

LOMAS DEL VALLE®

QUINTETO
2013

NEW

Blend Cabernet Franc (60%), Merlot (18%), Malbec (14%), Syrah (8%)
Average Yield / *Rendimiento promedio*: 8 tons/ha

HARVEST - COSECHA

From May 15th to 29th.

Initial bunch selection in the vineyard and then on sorting table. The grapes were destemmed and gently crushed.

Del 15 al 29 de Mayo. Cosecha a mano durante las horas las más frías del día. Provenientes de un cuartel previamente seleccionado, las uvas pasan por una nueva selección estricta antes de ingresar en la bodega.

WINEMAKING - FERMENTACIÓN

The separated varieties are fermented and aged in the Loire style using stainless tanks.

All grapes underwent a cold soak for 5 days at 10°C with 1 punch down per day to keep the cap wet. Then was heated at 18°C to and inoculated with yeast. The wine was fermented in closed tanks with 3 pump-overs per day and one rack and return during the first half of the fermentation. Tannin management was carefully monitored to ensure appropriate extraction without extracting dry or bitter tannins. The post maceration for 5 to 8 days consisted in one small pump-over per day. Carbonic maceration for 20% of the blend.

Cada variedad ha sido tratada a destiempo del valle de la Loire, usando tanques de acero inoxidable

Maceración pre-fermentativa en frío durante 5 días a 10°C. Luego se calienta el mosto a 18°C y se inoculan los distintos lotes con levaduras. Maceración carbónica de 20% de la mezcla final.

Fermentación con 3 remontajes al día y 1 delestaje durante la primera mitad del periodo de fermentación. Maceración post-fermentativa: 5 a 8 días.

CHEMICAL ANALYSIS - ANÁLISIS QUÍMICO

Alcohol: 13,2% vol

Ph: 3.53

Total Acidity - *Acidez Tot.*: 3,53 g/L Volatile Acidity - *Acidez Vol.*: 0,57 g/L

Residual Sugar - *Azúcares res.*: 1,89 g/L

TASTING NOTES - NOTAS DE CATA

Showing fresh fruits flavors like blackcurrant and blackberry, this blend is ripe and juicy, showing the typical cool climate verticality that offers fantastic freshness and subtle hints of pepper and violet at nose. Dense and concentrated in mouth, the palate is dominated by a bright finish.

Mostrando frescos aromas afrutados a grosella y mora, este ensamblaje es maduro y jugoso, exponiendo la tipicidad vertical dada por el clima frío del cual procede. Notas especiadas y a violetas en nariz, de concentrada densidad al paladar, poseen un largo final y retrogusto frutal.



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