



OLD VINE SERIES LAS CRUCES 2022

Field blends from old vines in dry-farmed vineyards produce some of the most individual and distinctive wines in central-southern Chile. Old Vine Series pays tribute to these small and remote vineyards that we so proudly farm.



ORIGIN

Pichidegua, Cachapoal Valley.

VARIETIES

75% Malbec & 25% Carmenere.

SOIL

Decomposed granite deposits formed during the Jurassic period. This soil profile boasts excellent filtration and drainage due to its high sand content. The levels of clay are low, but enough to maintain adequate humidity in the summer months (7-15%), conditions which allow this to be a dry-farmed vineyard.

CLIMATE

Mediterranean.

HARVEST

The grapes were hand harvested during the last week of March.

WINEMAKING

The grapes were harvested into 10 kg boxes, destemmed and deposited in stainless steel tanks. A cold pre-fermentation maceration is carried out for 7 days. Co-fermentation is with unselected yeasts. It was macerated after fermentation for 20 days, then it was racked into neutral oak barrels where it was 8 months. Then 85% of the wine was racked into a foudre for another 12 months. The other 15% was racked into barrels food where it was for another 12 months, completing 20 months of cellaring.

TASTING NOTES

Las Cruces 2022 has a core of freshness and shows notes of herbs, black fruits and violets. Medium-bodied with racy acidity and fine, assertive tannins, complemented by great fruit definition and richness of texture with excellent depth on the mid-palate. The wine shows elegance and poise, and a long and attractive finish.



Alcohol:
13



Cellaring recommendation:
Ready to drink now. This wine has potential for further development over 15-20 years.



Decanting:
Recommended.



Serving temperature:
16°C