



OLD VINE SERIES LAS OLVIDADAS 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

Guarilhue, Itata Valley.

VARIETIES

91% País & 9% San Francisco.

SOIL

Granite.

CLIMATE

Coastal Mediterranean.

HARVEST

The grapes were hand harvested during the second week of April.

WINEMAKING

This wine was 91% of País and 9% San Francisco. It was fermented separately in 1,000 lts containers with 9% of whole cluster. There was no pre fermentation or post fermentation maceration. The fermentation was done with unselected yeasts and the extraction is done with stomping. After the end of fermentation, the wine was racked and kept for 14 months into neutral oak barrels.

NOTA DE CATA

The 2022 vintage of Las Olvidadas bursts with aromas of red fruit, native herbs and spices like white pepper. The mouth is intense with pronounced fruit concentration and chunky tannins that contribute texture and combine perfectly with the fresh acidity. The wine is precise, tense and very long, revealing a very elegant side of our old País and San Francisco vines.



Alcohol:
12%



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



Decanting:
Not necessary.



Serving temperature:
14°C