



VIEJAS TINAJAS TINTO 2024

This wine was fermented and aged in centennial tinajas (amphorae), a tradition originated in the first vineyards of the Itata Valley planted in 1551. The result is a tribute to the first winemakers of the country and to this special terroir.



ORIGIN

Itata Valley. This wine comes from a vineyard located 22 kilometers from the Pacific Ocean and 450 kilometers south of Santiago, in the village of Guarilhue. It is a mountainous zone with granite soils, gentle hills and old dry farmed vineyards. This vineyard was planted in 1982, without rootstock, is gobelet trained and dry farmed, following the tradition of the region.

VARIETIES

100% Cinsault.

SOIL

Decomposed Granite.

CLIMATE

Cool coastal with a marked influence from the Pacific Ocean.

HARVEST

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

WINEMAKING AND AGEING

The clusters are destemmed and the whole berries are put into amphorae, where they undergo a semi-carbonic-style spontaneous alcoholic fermentation. Later, the free-run and press wine are blended and the wine matures all winter-long in amphorae. In spring, after the malolactic fermentation is complete, the wine is bottled. 10 days with skin contact in Chilean tinajas and then 7 more months in tinaja.

TASTING NOTES

This year saw a wet season like in years gone by and the resulting wine is highly aromatic with pronounced floral and red fruit notes, along with spices like white pepper. Fresh and concentrated in the mouth, its vibrant acidity is in perfect harmony with the fruit. A crunchy mouthfeel and fine tannins combine to create a delicious texture that lingers on the palate. While its fruity aromas make it attractive in its youth, this long and elegant vintage of Viejas Tinajas has the potential to age beautifully over the years to come.



Alcohol:
13,5%



Cellaring recommendation:
Drink now or during the next 10 years.



Decanting:
Not necessary.



Serving temperature:
14°C