Marcelo Papa.

Quebrada Seca Vineyard, Blocks 3, 4, 7, 8, 9
D.O. Limarí, Limarí Valley.

The Quebrada Seca Vineyard is located 190 m a.s.l., just 22 kilometers from the Pacific Ocean on the northern bank of the Limarí River. The clay soils are rich in calcium carbonate. The temperatures are cold, and the mornings are cloudy, which allows the fruit to ripen slowly and produce fresh wines.

2009.

Blocks 3 is associated with the Santa Cristina soil series. The calcareous clay soils are stony and of colluvial origin. Block 9 is also of colluvial origin, and its soils are associated with the Quebrada Seca soil series, which has thinner, calcareous clay soils and no stones.

Coastal. The cool breezes from the coast blow directly into the valley and moderate the temperatures, and this, combined with the typical morning clouds allow the grapes to ripen slowly and thus produce fresher wines.

2018 was a cool and very well-balanced year influenced by cloudy mornings that enabled the fruit to ripen well.

Harvest

Vinification Cellar
Puente Alto cellar.

Vinification
Upon arriving at the winery, the grapes are selected on a conveyor belt, which deposits them directly into the press without destemming. This allows the berries to break gently without applying too much pressure, thereby resulting in delicate, controlled extraction. Alcoholic fermentation takes place in French oak barrels—18% are new, and the remainder have one or two previous uses. Fermentation lasts 15–18 days, and the new wine is then aged in Burgundy-style French oak barrels for 12 months. The wine stabilizes naturally with the cold winter temperatures as it ages in the barrels.

Aging
12 months in French oak barrels, 18% new and 82% second and third-use.

Tasting Notes
Crystalline, brilliant, light yellow in color, with complex, multi-layered with aromas of white flowers and pears, with a predominance of flinty mineral notes. Refreshing, with an excellent combination of structure and minerality with a very attractive salinity on the long, fresh finish.

Food Pairing
Pairs beautifully with sea bass, sesame-crusted tuna, lobster bisque, New England clam chowder, scallops au gratin, and seafood paella, as well as roasted cornish game hens, corn chowder, pumpkin soup, salmon-stuffed ravioli, and pastas with light cream sauce.