



GRAN RESERVA

— PRESERVING NATURE —

MALBEC

— 2020 —

D.O. MARCHIGÜE, COLCHAGUA VALLEY

VARIETIES		ANALYSIS	
Malbec	90%	Alcohol	13.5° vol%
Syrah	10%	pH	3.51
		Total acidity(Tartaric acid)	5.60 g/L
BOTTLING DATE		WINEMAKER	
2021.		Marcio Ramírez.	



VINEYARD

Palo Santo Vineyard, D.O. Marchigüe, Colchagua Valley, Tinguiririca riverbank.

VINEYARD DESCRIPTION

The Palo Santo vineyard is located at 180 meters above sea level and extends along slopes and terraces near the south bank of the Tinguiririca River. The vines correspond to a pre-phylloxera mass selection and are conducted on a vertical trellis.

PLANTATION YEAR

2003.

SOIL

Colluvial, with gentle slopes of granite origin. There are also terraces originated by the deposit of materials carried by the Tinguiririca river.

CLIMATE

Mediterranean, with a long dry season. Temperatures are moderate thanks to the influence of the Tinguiririca river and coastal breezes.

HARVEST

Second week of March.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The selected bunches are destemmed and dropped gently into stainless steel tanks or closed barrels for fermentation over the course of 13–15 days, including a 5-day pre-fermentation cold soak.

AGING

10 months in 5,000-L foudres and French oak barrels, 10% new and 90% second use.

AGING POTENTIAL

5 years.

TASTING NOTES

Deep, dark purple. Notes of cherry, blackcurrant, and a touch of black and white pepper. It is soft, almost silky, on the palate, with tannins that appear at the beginning of its long finish.

FOOD PAIRING

Grilled red or game meats; mushroom risotto and truffles; sauteed vegetables and pork; mexican food and mature cheeses.

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