

CABERNET SAUVIGNON – TINTA TINTO

Maipo



APPELLATION: Maipo

BLEND: Cabernet Sauvignon

WINEMAKER: Roberto Carrancá

VINEYARD: _____

Grapes are sourced from the iconic vineyard of 'El Mariscal', a 120-ha single vineyard planted in 1994 mainly with Cabernet Sauvignon in 'La Pitana' commune, in the Northern part of the Maipo Valley. The soils are alluvial and covered with pebbles or 'cantos rodados' that accumulate heat during the day to give it back to the vine during the night.

This region just south of Valparaiso also benefits from the cooling influence of the Pacific, with morning fogs generated by the Humboldt current. The family have taken time to form relationships with the growers they source to ensure organic management of the soils and vines.

VITICULTURE: _____

They work organically, aiming to balance inputs and outputs, applying 'negawatt philosophy' alongside modern oenological knowledge and traditional winemaking techniques. Some irrigation is used.

WINEMAKING: _____

All the winemaking is done by hand. Grapes are carefully handpicked and destemmed before undergoing semi-carbonic fermentation using native yeasts in small deposits. The wine racked off and is then aged for 17 months in second use barrels, before bottling without fining or filtration.



TASTING NOTES: _____

Flavours of wild blackberries and summer fruits. Well-structured, balanced and sophisticated with savoury, leathery notes and a persistent herbaceous finish.

WEBSITE: <http://www.tintatinto.cl>

This wine is suitable for vegans and vegetarians.