

TINTO DE LA REINA – VIGNERON FINE WINES

Central Valley



APPELLATION: Maipo

BLEND: Malbec

WINEMAKER: De Martino

VINEYARD: _____

Grapes are an old Bordeaux massal selection from a 25-year old vineyard planted on deep alluvial soils, in Isla de Maipo in the south of Chile, formed by the action of the Maipo river. The site has a mild Mediterranean climate and is located 60 kilometers from the Pacific.

VITICULTURE: _____

All vineyards are farmed organically but aren't certified.

WINEMAKING: _____

Grapes are hand harvested, sorted and destemmed, and then the berries are sorted again. They are foot-trodden and fermented with natural yeasts for around two weeks with one daily punch down. After fermentation the wine macerates on the skins for 10 days. It is then racked to neutral French oak barrels where it rests for eight months. The wine isn't racked before bottling, without fining nor filtration. There are no additions except a little sulphur prior bottling.

WEBSITE: <http://vignerón.cl/chile.php>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Floral, earthy nose. Red plums and baking spice, firm structure and ripe tannins.