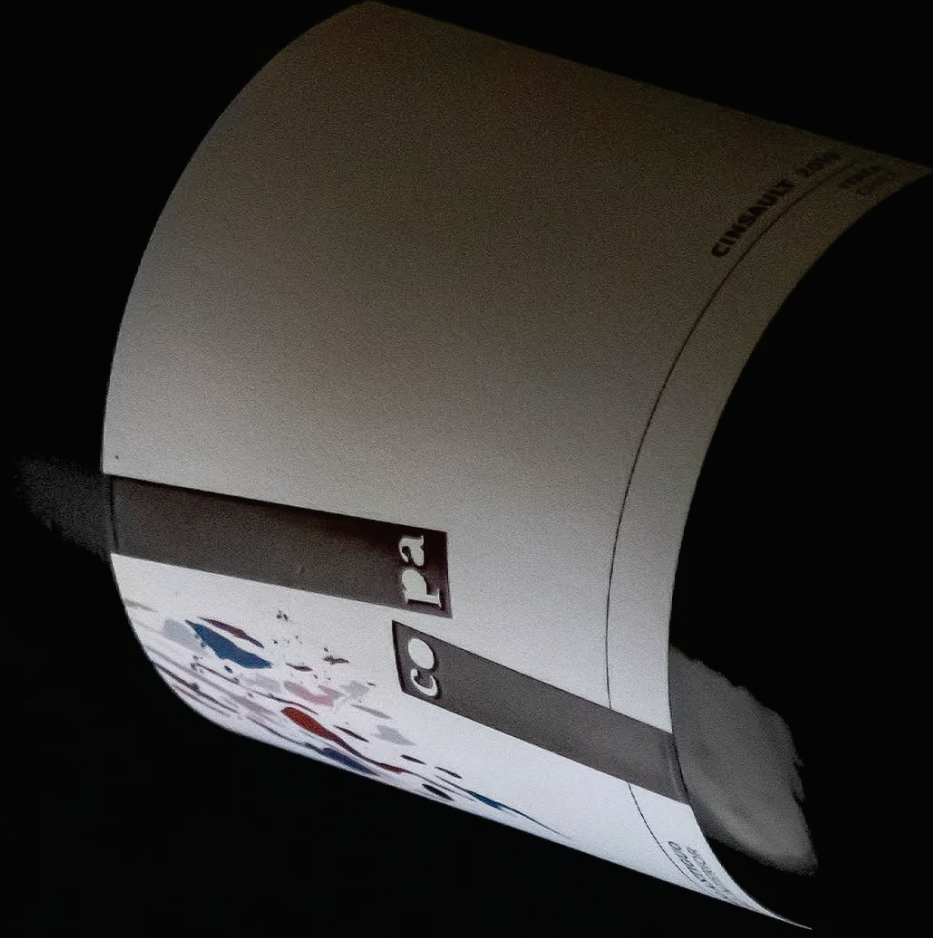


copa cinsault 2019



Cinsault vines were brought from the south of France to Chile during the first half of the XX century. During almost 100 years over the slopes of the coastal mountain range in Itata has found a new home where its wonderful characteristics are revealed. The wines of old Cinsault vines during decades were used as a part of red Itata wines blends.

Nowadays, Cinsault (as Itata itself) has a prestige of its own that had astonished winemakers, like us, and also wine lovers around the world. We choose a special old Cinsault small parcel, to produce a unique wine, fresh, juicy but complex, with gentle tannins, long and pleasant finish. To be enjoyed today or years ahead.

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WINE SPECIFICATIONS

Origin (D.O.) | Florida, Itata Valley

Variety | Cinsault 100%

Vineyard | Is located in Florida, Itata Valley. Old bush estimated in 80 years old over granitic soils with 10% slope in the coastal mountain range. Dry Farmed (no irrigation), without rootstock and trained and trained in gobelet.

Yield | 6.000 Kg/Ha

Harvest | Handpicked in small 15kg boxes

Winemaking | The grapes were destemmed and put in rauli wood open tanks where slow alcoholic fermentation took place for 20 days with soft pumps overs avoiding over-extraction. Malolactic fermentation and ageing in old oak barrels and stainless-steel tanks for 15 months.

Production | 2.994 bottles

Tasting notes | Bright ruby red color, in aromas shows red fruits of raspberry and strawberry with a floral hint and spice white pepper notes. Soft tannins palate and a vertical structure that keeps the wine fresh, complex, with typicity and pleasant finish

