



# PANGEA

2018



## Vineyard

**Variety:** 100% Syrah.

**D.O:** Colchagua Valley, La Robleria Vineyard

**Block:** 13, 14, 15, 16 y 17.

**Soil:** Granitic soil with red clay and mineral deposits such as quartz and iron typical of the soils of Apalta. A depth of 1.5 to 2 metres and an altitude of around 250 to 300 metres above sea level.

**Harvest:** The grapes for this wine were harvested between 10 March and 15 May.

**Vintage:** The 2018 vintage was characterized by the excellent health of the grapes and the stability during the season in general, a fresh and humid spring with consistent temperatures and absence of frost. Together with a warm summer, that allowed the slow maturation of the grapes, having fresh fruits with a very good pH and acidity. Also the health in this Valley was excellent and the moderate summer temperatures gave us grapes with good expression, fresh and spicy.

## Wine

**Fermentation:** The grapes first underwent a pre-fermentative low-temperature maceration for 5-7 days to bring out the maximum colour and aromas. Then the grapes were fermented in small 3-5-tonne stainless steel tanks and open 1-2-tonne vats. The fermentation took place at between 22°C and 26°C. Next came a post-fermentative maceration for at least 15 days. The malolactic fermentation took place in barrels with native yeast, to lend greater complexity to the wine.

**Ageing:** This wine had extended ageing, maturing for 22 months in extra-fine French oak barrels - half in new barrels and the other half in second-use. Each component of the wine was kept separate until the blend was made 2 weeks prior to bottling. The wine was then bottle-aged for at least 18 months. Pangea is neither clarified nor filtered, so over time a sediment may appear.

### Technical Data:

Alc/Vol: 14.5% GL

pH: 3.48

Acidity: 5.41 g/L (Tartaric Acid)

Residual Sugar: 2.38 g/L

**Ageing potencial:** This wine can be enjoyed now or stored for at least 10 years in the right conditions (12°C to 18°C, without light).

## Tasting Notes

Pangea is a well-rounded, distinguished wine with an intense, dark colour. It has delicious, complex aromas which come through in the mouth with soft notes of red and blue berries, harmoniously intermingled with spices like black pepper, dark chocolate and subtle notes of vanilla and caramel. This wine has an exceptional combination of concentration, flavours and aromas. Pangea is at essence a Syrah from the Apalta Valley that faithfully expresses its terroir of granitic soils with high quartz content, properties that are reflected in every glass. This is a well-structured wine with plenty of acidity and ripe, firm tannins. We recommend decanting it prior to drinking.

**Serving Suggestions:** Pangea pairs well with grilled meat, lamb and game.



## Vintage 2018 Accolades

