

GREY ULTRA

VARIETY: 25% Syrah, 25% Carménère, 20% Cabernet Sauvignon, 20% Merlot, 10% Petit Verdot.

D.O: Apalta Vineyard, Colchagua Valley.

SOIL: Cabernet Sauvignon: Deep soil in which the first metre has stones of colluvial origin, mixed with clay and sand. The roots of the vines go down two metres. The soil here is on a 30% slope and the drainage is excellent, which is very important. Carménère: These vines are planted in two-metre deep stony soil of colluvial origin and clay. Merlot: These vines are planted in stony soil, which is both alluvial and colluvial in origin, containing coarse sand. This soil is quite poor, which results in a well-structured Merlot. Syrah: These vines are planted on a gentle slope with medium-depth sandy clay soil of around 1.5 metres.

VINTAGE: Year of high temperatures in January, allowing the fast maturity of the grapes. After the temperatures slightly dropped in February, in March the temperatures remained medium to high, however, the acidity remained high obtaining fresh and aromatic wines.

FERMENTATION: First the grapes underwent a pre-fermentative maceration for 3 to 4 days at 8°C. Then the temperature was allowed to increase gradually and, when it reached 20°C, the fermentation began. The grapes were fermented at between 22°C and 28°C for a period of 6 to 8 days. The next stage was a post-fermentative maceration with the skins for two to three weeks. The winemaker decided how long to leave the skins with the wine by tasting it daily and seeing how the flavours and the tannins were behaving. Then the wine was racked into barrels, where it underwent the malolactic fermentation. This process is very important, as the barrels enable micro-oxygenation to take place, so the malolactic fermentation occurs slowly and the wood is integrated well into the wine.

AGEING: This wine was aged for 14 months in 225-litre extra-fine grain French oak barrels, 50% of them new and 50% of them one year of use. The wine was further aged for one year in the bottle.

TECHNICAL DATA:

Alc/Vol: 13.5 % GL

pH: 3.58

Acidity: 5.50 g/L (Tartaric Acid)

Residual Sugar: 2.92 g/L

AGEING POTENCIAL: This wine is ready to drink now or can be cellared in optimum conditions for up to 10 years and has the potential to become more complex over time. We recommend that this wine be decanted 30 minutes before serving.

SERVING SUGGESTION: Best served at around 16°C-18°C, this wine pairs well with grilled red meat and well-seasoned dishes.

Tasting Notes

In the mouth, this is a concentrated and well-structured wine with firm, yet silky-smooth tannins. This blend offers different layers of flavours, in which the firm tannins of the Cabernet Sauvignon intermingle with the smoothness and complexity of the Carménère and the gentle elegance of the Merlot, while the touch of Syrah contributes a hint of black fruit and gives structure to the wine. This is a complex blend with the potential for extended ageing of at least 10 years.



2019

