



VERTICE
APALTA VINEYARDS



2019

Vineyard

Variety: Carménère 52% Syrah 49%.

Denomination of origin: Colchagua Valley.

Vineyard of Origin: La Robleria Vineyard, Apalta.

Block: 23 and 25.

Soil: The Carménère vines are planted in red clay and the Syrah in a granitic soil with some clay content. Both varieties are located on the upper slopes of Apalta. The soils are between 1 and 2.5 metres in depth and the blocks are located at 400 to 470 metres above sea level.

Harvest: The harvest was done by hand from March 29 to April 12 for the Syrah and from April 12 to May 9 for the Carménère.

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.

Winemaking

Fermentation: The grapes first underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in small stainless steel tanks and open tanks. The management of the tannins in this wine is very important.

Ageing: The wine was aged for 22 months in 300 liters ultra-fine grain French oak barrels, 40% of them new and the rest second and third use. Then it was bottle-aged for at least 14 months.

Technical data:

Alc/Vol: 14.0 %GL

pH: 3.53

Acidity: 5.63g/L (Tartaric Acid).

Residual sugar: 1.21 g/L

Ageing potential: This wine can be enjoyed now, but it has the potential to be aged for at least 15 years.

Tasting notes

Colour: Deep red with violet hues.

Aromas: The nose reveals black fruit, such as blackberries, intermingled with gentle spices, such as black pepper, damp earth, notes of native forest and a hint of graphite and soft spices.

Palate: This wine has a firm structure and silky tannins. Its black fruit and spicy flavours, together with medium to high acidity lend it balance in the mouth and persistence in the finish.

Serving Suggestion

This wine is superb paired with spicy food, such as Indian, Thai, Mexican and Spanish cuisine and other more complex dishes. It also goes well with semi-ripe cheese and strongly flavoured meat such as wild boar and venison.

Vintage 2019 Accolades



VENTISQUERO
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Harvest: The harvest was carried out manually on March 18 and 19 for Syrah and from March 22 to 25 for Carménère.

Vintage: The 2020 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, it had 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.

Winemaking

Fermentation: The grapes first underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in small stainless steel tanks and open tanks. The management of the tannins in this wine is very important.

Ageing: The wine was aged for 22 months in 300 liters ultra-fine grain French oak barrels, 40% of them new and the rest second and third use. Then it was bottle-aged for at least 14 months.

Technical data:

Alc/Vol: 14.0 %GL

pH: 3.50

Acidity: 5.58g/L (Tartaric Acid).

Residual sugar: 2.21 g/L

Ageing potential: This wine can be enjoyed now, but it has the potential to be aged for at least 15 years.

Tasting notes

Colour: Deep red with violet hues.

Aromas: The nose reveals black fruit, such as blackberries, intermingled with gentle spices, such as black pepper, damp earth, notes of native forest and a hint of graphite and soft spices.

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