

YALI PLUS 2018

VINEYARD

Variety: 48% Cabernet Sauvignon, 26% Carménère, 22% Merlot, 4% Syrah.

D.O: Apalta, Colchagua Valley.

Soil: The Cabernet grapes used in this blend come from the high part of Apalta at an altitude of 480 metres. The Carménère is from halfway up the slopes at 350 metres above sea level and the Merlot is from the lowest part of the vineyard at 250 metres above sea level.

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.

WINEMAKING

Fermentation: The wine was made in the classic manner, where the grapes underwent a pre-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 fermentation lasted 6 to 8 days at a temperature of between 22°C and 28°C. 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 barrels, 50% of them new and 50% of them one-year-old.

Technical data: Alc/Vol: 13.5% GL,
pH: 3.54
Acidity: 5.47 g/l (Acido Tartárico)
Residual Sugar: 3.13 g/l

Ageing Potential: This wine can be stored for up to 10 years in optimum conditions.

TASTING NOTES

This wine is a deep red colour. The nose reveals red fruit, such as plums and raspberries, contributed mainly by the Cabernet Sauvignon and Merlot, together with subtle notes of black fruit, such as blackberries and some spicy notes from the Carménère. 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.

Serving Suggestion: Best served at around 16°C-18°C, this wine pairs well with mature cheese, grilled red meat and well-seasoned dishes.



YALI PLUS 2019

VINEYARD

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

D.O: Apalta, Colchagua Valley.

Soil: The Cabernet grapes used in this blend come from the high part of Apalta at an altitude of 480 metres. The Carménère is from halfway up the slopes at 350 metres above sea level and the Merlot is from the lowest part of the vineyard at 250 metres above sea level.

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 wine was made in the classic manner, where the grapes underwent a pre-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 fermentation lasted 6 to 8 days at a temperature of between 22°C and 28°C. The next stage was a post-fermentative maceration with the skins for two to three weeks. The wine-maker 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 barrels, 50% of them new and 50% of them one year of use.

Technical data: Alc/Vol: 13.5% GL
pH: 3.58
Acidity: 5.50 g/l (Acido Tartárico)
Residual Sugar: 2.92 g/l

Ageing Potential: This wine can be stored for up to 10 years in optimum conditions.

TASTING NOTES

This wine is a deep red colour. The nose reveals red fruit, such as plums and raspberries, contributed mainly by the Cabernet Sauvignon and Merlot, together with subtle notes of black fruit, such as blackberries and some spicy notes from the Carménère. 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.

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