



Caleuche Family Collection Blend 2017

Cabernet Sauvignon 80% - Carmenere 15%
- Petit Verdot 5%

Maule Valley
Alcohol: 14.5%

Profile

After a careful selection of grapes, Caleuche Family collection was born in the heart of our vineyards in the Maule Valley. Deep ruby red color with blue reflects and intense aromas of wild fruits and spices in harmony with notes of tobacco, smoke and vanilla are the result of its peaceful maturing in French oak barrels.

Harvest & Winemaking

The pre-selected grapes were handpicked, chilled and processed in the destemmer-crusher. They were then dumped into the fermentation tank for a pre-fermentation maceration that lasted 3 to 5 days. Alcoholic fermentation included the use of select yeasts and took place at 25°C - 26°C for Carmenère and Petit Verdot and up to 27°C - 28°C for Cabernet Sauvignon. Following a brief post-fermentation maceration, the wine was transferred to barrels for the malolactic fermentation stage to take over. One third of the wine was barrel aged in first-use French oak barrels, another third in second-use barrels and the remaining third in third-use barrels, for 14 months. The wines were finally blended. No clarification or tartrate stabilization were necessary, as the blended wine achieved this naturally.

Tasting notes

Strawberry | Blackcurrant | Tobacco | Spices | Smokiness | Vanilla

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Lasagna - Grilled vegetables - Tomato based dish

When to drink: between now and 2030

