

UNGRAFTED OLD VINES



UNGRAFTED CINSAULT

Growing ungrafted vines these days is a privilege as they have the ability to transmit their place of origin at its purest level. They are also very scarce. Ungrafted pays tribute to this singular condition, which enables us to produce wines from renowned areas with the maximum terroir expression, using traditional winemaking techniques to really bring out the sense of place in an authentic and honest way.

- **ORIGIN**

The Guarilhue area in the Itata Valley in southern Chile is just 22km from the Pacific Ocean. The vineyard is 35 years old. The vines are ungrafted, bush-trained and dry-farmed, in keeping with the tradition in this region.

- **VARIETY**

100% Cinsault.

- **HARVEST**

The grapes were handpicked on March 24th.

- **WINEMAKING**

After destemming, the grapes undergo a very short cold maceration. The alcoholic fermentation takes place with native yeasts and the whole maceration time lasts 40 days.

- **SOIL**

Decomposed granite. The soil is formed from granite deposits in the Coastal Mountain Range that formed during the Jurassic Period. The soils, mainly loam, have an excellent structure and drainage with 20% clay content; in general, they are low in organic matter and tend to be acidic. Quartz is often found in the soils in this region.

- **CLIMATE**

Cool-climate region that is strongly influenced by the Pacific Ocean. The 700-800mm of rain each year make dry-farming possible.

- **TASTING NOTES**

Bright ruby red colour of moderate intensity. It has a perfumed character and fresh aromas of red and dark cherries with a violet note joined by a slightly spicy hint. The palate is fresh and intense with ripe red berries, crisp acidity, fine grained tannins and a tantalizing finish.

ALCOHOL: 13,5%

SERVING TEMPERATURE: 15°C.

DECANTATION: Not necessary.

