



ACRUX

2018 PREMIUM BLEND COLCHAGUA VALLEY



"Best Colchagua
Entre-Cordilleras"

Bordeaux's Blend of 6 varieties that express the best of the Colchagua Valley's terroir

VINEYARD

The different grape varieties that create Acrux come from our San Jorge vineyard, planted in the mid-1990s, in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, 55 km from the Pacific Ocean and 45 km from the Andes Mountains. The vineyard soil closest to the river presents rounded stones in its profile, together with a presence of clay and silt on the surface, with low moisture retention and low fertility, while the soil farthest from the river is deep and clayey, heavy, with medium moisture retention and medium fertility. The plants average 25 years of age, are vertically trained with low density, and have California-style surface irrigation.

VINIFICATION

The grapes were harvested manually, by variety. After a selection process to remove dry or green berries, the grapes were placed in stainless steel tanks for a pre-fermentation maceration of 4–10 days, depending on the variety, before the beginning of alcoholic fermentation. After varying maceration times, depending on the variety, the wine was racked to French oak barrels and foudres, both used and new, where it aged for 22 months.

The percentages of Carmenere, Cabernet sauvignon, Cabernet franc, Malbec, Petit verdot, and Merlot vary, in order to lend complexity to the wine and allow it to best express the Colchagua terroir.

TASTING NOTES

A wine with an intense ruby-red color with glints of violet, the first aromas are notes of red fruit like plum and raspberry, followed by subtle notes of clove and other spices, finishing with floral aromas. The palate shows flavors of red fruit together with the spices and clove, with a hint of sweetness from the smooth tannins. This vibrant is tense, juicy, and fresh, with ripe, elegant tannins that move around the palate, lending a long, pleasing finish.

FOOD PAIRING

Ricotta and almond ravioli, stewed lentils with peppers, smoked venison, roasted pork loin.

TECHNICAL INFORMATION

Composition: 35% Carmenère, 29% Cabernet Sauvignon, 14% Cabernet Fran, 10% Merlot, 7% Malbec and 5% Petit Verdot

Alcohol (% vol): 14°

pH: 3.47

Residual Sugar: 2.9 g/L

Total Acidity: 6.31 g/L tartaric

Aging: 22 months in French oak barrels, 37% new.

