



MIXTIO

2019

VINEYARD

This wine is made with three varieties that grow in different vineyards of our property. They are located in three different latitudes of our country's wine-growing region, separated from each other by more than 600 kilometers.

Colchagua Valley: Carmenère (34°27'10" S / 71°22'56" O)

Carmenere, Colchagua, in the heart of the valley, on the southern bank of the Tinguiririca River, 55 kilometers from the Pacific Ocean and 45 kilometers from the Andes Mountains. The soils are deep and clayey, with good moisture retention.

Limarí Valley: Syrah (30°38'25"S / 71°24'30"O)

Syrah, Limarí, in the northern Chilean valley, 23 kilometers in a straight line from the Pacific Ocean, at an altitude of 205 meters above sea level. The vineyard is planted on a hillside with different exposure angles facing north, on alluvial soil with various levels of surface clay and significant veins of calcareous material, mainly composed of calcium carbonate. The climate is cool coastal, with a strong influence from the Pacific Ocean.

Cauquenes- Maule Valley: Petit Verdot (35°53'27" S / 72°03'39" O)

Petit Verdot, located in the Cauquenes Valley, Maule. Its soils are of granitic origin, type maicillo, with the presence of red clay, low in organic matter, and rich in quartz. The climate is hot and persistent during the day throughout the season, with cool and windy nights from the coast.

TASTING NOTES

Mixtio is a highly complex wine. Its components are from various geographical origins and deliver clean fruit, spices in different layers, a broad and seductive palate with structured tannins that have a strong presence and balanced acidity. We also see notes of smooth cherry liqueur, murta berries, and wild fruits; the french oak imparts silkiness, sweetness, and creamy, spicy notes.

FOOD PAIRING

Meats like venison or lamb, mushrooms and truffles. Also mature cheeses.

TECHNICAL INFORMATION

Composition: 53% Carmenere 32% Syrah 15% Petit Verdot

Alcohol: 14,3°

pH: 3,36

Residual Sugar: 3,32

Total Acidity: 5,63

Aging: 36 months in foudres and french oak barrels.



WHEN TWO PASSIONS MEET



2012 HARVEST



2014 HARVEST



2015 HARVEST



2015 HARVEST



2015 HARVEST



2018 HARVEST



2018 HARVEST



2018 HARVEST



2018 HARVEST

