



Inédito 2015



750ml—Natural Cork

Appellation	Alto Cachapoal Valley		
Winemaker	Emiliano Dominguez Battocchia		
Alcohol	15.0%		
Grape Variety	67% Cabernet Sauvignon, 31% Merlot, 2% Syrah		
Viticulture	Our 60 acre estate Fundo Santa Cruz de Coya is the easternmost vineyard and one of the highest in Chile located at 3,280 feet above sea-level. As a family winery we implemented environmentally friendly cultivation and manual harvesting since our first harvest in 1990.		
Vinification	Made with our own grapes, yielding between 6.5 and 9.0 t/ha, each varietal is harvested and vinified separately. After harvesting by hand, the 12kg bins are brought to the winery, where the best clusters are rigorously selected on a sorting table and are then transferred to stainless steel tanks for a 3 day pre-fermentation maceration. After fermentation the different musts go through a 35 day post-fermentation maceration, before being transferred to 225 liter French Oak barrels from Allier for the 24 month ageing process. After this extended period of ageing each variety is tasted separately and the best barrels are selected in a rigorous process. The wine is then returned to oak barrels for a brief period for the integration of the varieties, before being carefully filtered and bottled and bottled-aged in our cellars for at least 1 year for further integration. The wine can be consumed now or be aged in the bottle to develop further complexity.		
Tasting Notes	A wine with a beautiful deep ruby-red color with violet highlights. The exceptional nose is full of aromas of fresh red fruit such as cherry and plum, berries and a touch of graphite with a hint of violets. In the mouth it is a structured wine with a great personality—firm but round and velvety tannins, well-marked acidity lead to a long and balanced finish with notes of tobacco and bitter chocolate given by the barrel ageing. Inédito is The wine is elegant and has a very well defined character. Decanting is recommended for at least one hour before serving. It has a cellaring potential of 10 to 15 years.		
Residual Sugar	2.4 g/l	Total acidity	4.0 g/l

3,400 bottles produced in vintage 2015