



VIÑA
Las Niñas
APALTA / CHILE

GRAND RESERVE ORGANIC 2015
Cabernet Sauvignon 80% - Merlot 20%

Vineyard

On the hillside of our estate in Apalta grows the Cabernet sauvignon that takes part of this wine. Is a franc soil with rocks and low levels of clay. On the other hand Merlot is located next to the cellar, an area with good fertility and drainage, also of franc soil but with higher levels of clay. Both lots have the influence of the night breeze that balance the privileged luminosity of this valley.

Weather conditions season 2014 – 2015

The whole season was a perfect combination that allowed the grapes to reach all the development required. During the harvest period the luck of rains plus moderate temperatures let us obtain grapes fully mature, balanced with natural acidity and all its potential flavours. Excellent sanitary conditions in both variety as well.

Winemaking

Merlot was harvest during April and Cabernet sauvignon at middle May, both with complete ripeness of its components. Once in the winery fermented separately with selected yeast, controlled temperature and skin contact that lasted for almost 6 weeks. Afterwards went to barrels for malolactic fermentation. Once blended they went back for ageing in french oak barrels for natural integration of its components. Before bottling fining treatments look forward to keep its characteristics with minimum intervention.

Tasting notes

Both classical bordelaise varieties develop in our estate its own particular characteristics together with the style of Apalta. This generates a fresh and elegant wine, with notes of black fruits, cedar and wild herbs, plus a spicy hint at the end. On palate is well structured, with a lively acidity and pleasant long end.

Technical Data

Alcohol (%): 14.5
pH: 3.69
Total Acidity (g/L): 3.09
Volatile Acidity (g/L): 0.78
Residual Sugar (g/L): 4.00
Free SO2 (ppm): 35.0
Total SO2 (ppm): 100

www.vinalasninas.com

Safra 2015. Viña Las Niñas em 21/11/2017.