

2014 RED BLEND CLARET

WITH WATER COMES LIFE.

TINGA is what the native people of Chile called the loud river which brought life to their land. Today, water from the TINGAuiriricA River runs through our sustainably farmed vineyards and nourishes specifically selected vines to create our Block Selection Reserve Wines.



NOTES FROM THE WINEMAKER-OSCAR SALAS STEINLEN

An elegant crimson color. On the nose, strawberry and plum with hints of nutmeg. It has good structure and volume with a long ripe red fruit finish.

COLCHAGUA VALLEY, CHILE

The 2014 harvest began and finished later than normal, from mid–March to late–May. During this cooled extended harvest, late–ripening varieties such as Petit Verdot, and Cabernet Sauvignon flourished. Temperatures being 5 to 8 degrees lower than the average harvest, allowed for lighter more elegant wines.

Composition: 40% Cabernet, 40% Malbec, 10% Petit Verdot, 10% Cabernet Franc

Harvest: By hand Vintage: April, 2014

Appellation: Colchagua Valley
Age of the Vines: 22 years
Yield: 4.5 tons per acre
Production: 2,000 cases

Malolactic: Yes

Total Acidity: 5.41 g/L Maceration: 72 hours pre-fermentation at 50`F

Fermentation: Selected yeast,

65-75°F, 10 days

Aging: 8 months in French and American oak, plus 3 in the bottle

Alcohol: 13.5%

pH: 3.55