

# 60/40 BARREL RESERVE

VINTAGE 2021  
Maipo Valley  
60% Cab.Sauvignon  
40% Merlot



ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.5°	0.52	4.47 g/L	0.52 g/L	2.43 g/L



## DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

## VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but that taught us a lot.

## VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation maceration. The new wine was barrel aged for 6–8 months for greater complexity and structure in the wine.

## AGING

100% in French and American oak barrels for 6–8 months.



VINTAGE 2020



VINTAGE 2019



VINTAGE 2018

## TASTING NOTES

**Color:** Deep ruby red.

**Aroma:** Intense. Recalls fruits such as dried plums and blackberries accompanied by light notes of toast, vanilla, and black pepper.

**Palate:** A concentrated, well-rounded, and ripe wine with great structure and a persistent finish.

**Gastronomy:** Enjoy with red and white meats, pastas, game birds, and cheeses.



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