



SOBERANO 2020

From our Curimaqui estate, in the dry-farmed secano interior of the Maule Valley, from vines planted in 1960, in a total area of 0.35 hectares.

With an intense purple color, the wine's nose is very austere, with notes of graphite, berries, and flowers, while on the palate there's a granular texture with acidity that leaves a long, persistent finish.

ORIGIN:	Curimaqui estate.
VARIETY:	97% Carignan, 3% Grenache
VINTAGE:	2020

SOIL:	Transported granite in medium state.
PRUNING:	Head or gobelet.
IRRIGATION:	Dry farmed.
YIELD:	6 ton/hectare
HARVEST DATE:	March 5, 2020
°BRIX AT HARVEST:	Harvest in the morning at 22.6 °B.

WINEMAKING:	Fermented with native yeast, 30% whole clusters, with gentle pump-overs. Total skin contact of 25 days, then pressed in a small vertical press.
AGING:	In 228-liter French oak barrels, third- and fourth-use, for 18 months
AGING POTENTIAL:	10 years or more.

ANALYSIS

Alcohol:	13	TA:	6.5
RS:	1.7g/l	pH:	3.39

LONGAVÍ