

X-Tasis Reserve

MALBEC - PETIT VERDOT 2015

Origin

Appellation: Maule Valley
Vineyard: San Rafael
Location: San Rafael
Composition Varieties:
75% Malbec
25% Petit Verdot

Analysis

Alcohol: 13.0% by Volume
pH: 3.63
Total Acidity: 5.31 g/l
Residual Sugar: 3.80 g/l

Aging

50% of the final blend was aged in old French oak barrels for 10 months.

Winemaker's Notes

The grapes were picked and carefully transported to the winery to protect the fruit. The grapes were destemmed but not crushed, and care was taken not to break the berries. Both varieties underwent a 5-day pre-fermentation cold maceration at 10°C. The Malbec was fermented at 25°–26°C and the Petit Verdot at 28°–30°C. Total maceration time was 20–25 days for the Malbec and 18–20 days for the Petit Verdot.

The wine was blended early in the process and underwent malolactic fermentation during aging. The wine cold stabilized naturally over the winter and was filtered prior to bottling.

Harvest Report

The 2014–2015 season was one of the hottest in recent years, and March in particular was one of the hottest on record. It was also a very dry season, and the combination led to accelerated ripening.

Therefore, the general strategy this year, including for red wines, was to protect the fruit from direct sunlight and keep the microclimates around the ripening bunches cool to delay ripening and to conserve aromas and natural acidity and to conserve aromas and natural acidity while preventing over ripening and elevated final alcohol levels.

Tasting Notes

Intensely dark purplish-red in color with tremendous aromatic intensity. Notes of violets, plums, blackberries, and tobacco accompanied by sweet and smoky notes from oak aging. Great volume on the palate, where the Malbec contributes juicy character and sweet tannins while the Petit Verdot lends the structure, length, and persistence that characterize this wine.

Food Pairing

Braised and slow-cooked fatty meats or lamb.

