



BAJO SIETE

RESERVA

MALBEC

2016

WINEMAKER'S NOTES

The grapes were hand picked and taken to the cellar in 400-kg bins. The fruit was destemmed without crushing, taking great care to ensure minimal berry breakage. Some of the tanks underwent a short 3–4-day pre-fermentation cold maceration at 10°C. Alcoholic fermentation lasted approximately 7–10 days at 22°–26°C with 3 pumpovers per day. The volume of the must pumped and the incorporation of air depended on the stage of fermentation and enological tastings. The finished wine was lightly filtered prior to bottling.

AGING

60% of the final blend was aged in previously used French and American oak barrels for 9 months.

HARVEST REPORT

The 2015–2016 season began with a cold, dry spring with average temperatures that were lower than in a normal year and rain that fell at the end of the season. Summer temperatures were higher, but autumn was also cold and wet. All of this resulted in reduced yields and slow phenological development throughout the entire season, which finally resulted in a delayed harvest, lower alcohol, and higher acidity levels.

The white wines were generally very fruity with intense aromas and moderate alcohol levels and are very fresh on the palate.

TASTING NOTES

This Malbec is an intense purplish-cherry red in color and highly aromatic with a predominance of black fruit and spice aromas accompanied by light notes of fresh mint with a touch of vanilla and caramel on the backdrop.

The smooth, medium-bodied palate is tremendously juicy, with sweet, round tannins and a fresh, persistent finish.

FOOD PAIRING

Excellent with roasted and braised beef, such as Chilean plateada. Also very good with pastas with flavor-rich sauces.

Appellation:	Maule Valley
Vineyard:	San Rafael
Location:	San Rafael
Composition Varieties:	98% Malbec 2% Petit Verdot
Alcohol:	13,3°
pH:	3,63
Total Acidity:	5,80 g/L
Residual Sugar:	3,2 g/L

