

# X-Tasis Reserve

## MALBEC - PETIT VERDOT 2016

### Origin

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

### Analysis

Alcohol: 13.3% by Volume  
pH: 3.65  
Total Acidity: 5.0 g/l  
Residual Sugar: 3.2 g/l

### Aging

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

### Wnemaker's Notes

The grapes were hand picked and transported to the winery in 400-kg bins. The grapes were destemmed but not crushed to minimize harsh flavors and prevent excessive berry breakage. The various lots of Malbec and Petit Verdot underwent a 4–5-day pre-fermentation cold maceration at 10°C (50°F). Alcoholic fermentation lasted 15–22 days at 22°–26°C (71°–79°F) with 3 pumpovers per day, depending on the density and enological tastings. Total maceration time was 20–30 days. The wine was cold stabilized naturally over the winter and filtered prior to bottling.

### Harvest Report

The 2015–2016 season began with a cold, dry spring and average temperatures that were lower than in a normal year and rain at the end of the season. Temperatures rose in summer, but dropped again during the cold, wet fall. These conditions lowered yields and slowed phenological development in the plants throughout the entire season and ultimately resulted in a delayed harvest, lower alcohol levels, and higher acidities.

The red wines in general present very intense fruity aromas, moderate alcohol levels, and very good freshness on the palate.

### Tasting Notes

Our deep, dark purplish-red Malbec-Petit Verdot is highly fragrant with notes of violets that precede a bed of black fruits such as blueberries and blackberries that intermingle with aromas of other fresh fruits. The Malbec lends juiciness and sweet tannins on the palate, and the Petit Verdot contributes more black fruit and a tannic structure that provides backbone and elegance and wraps up with a long and lingering finish.

### Food Pairing

Excellent with roasted or braised meats and pastas with bold sauces.

