

HUELLAS

Gran Reserve

Pais
2014

Origin:

Denomination of Origin:	Secano Interior, Maule Valley
Vineyard:	Purapel
Block:	Orilla 1
Distance from the Pacific Ocean:	50 kilometers
Altitude:	117 m.a.s.l.
Soil Type:	Granitic in origin with advanced decomposition of the rock to great depth. Sandy-clay-loam texture with a presence of stones and very little organic matter (<3%).
Climate:	Mediterranean, influenced by cold breezes from the Pacific Ocean and the Andes Mountains.
Exposure:	North-west
Vine Age:	>90 years

Composition:

Varieties :	Pais 100%
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Analysis:

Alcohol:	13.1°
Residual Sugar:	1.8 g/l
Total Acidity:	5.03 g/l (tartaric)
pH:	3.6

Aging & Cellaring:

This wine was aged in oak barrels with 3 or more prior uses.
Cellaring Potential: 5 years

Winemaker's Comments

The grapes were hand picked in late March. The bunches were immediately destemmed without crushing and deposited into a 13-ton tank for carbonic maceration to heighten the variety's characteristic aromas. Upon completion of alcoholic fermentation, the wine was racked to old barrels with 3 or more prior uses, where it completed its malolactic fermentation spontaneously in 3.5 months. The wine was aged on its lees without racking for 12 months and lightly filtered prior to bottling.

Tasting Notes

This wine made from the Pais variety presents a bright and lively red color and intense notes of fresh fruit such as sweet and sour cherries, and white strawberries and some earthy notes on the nose. The palate is smooth and juicy with good balance and freshness, balanced acidity, and a structure that dominates the mid-palate.

Harvest Report

As in the rest of Chile's central wine region, the 2013-2014 season began a period of spring frosts that delayed ripening and reduced yields. Summer temperatures were high enough that the Pais grapes were harvested 10 days earlier than in the previous season, primarily due to the lower yields per hectare and the smaller berry size. The final result is a wine with greater concentration of aromas and flavors with pleasingly refreshing acidity.

