

# Nomadas

Trackers of the best terroir

Gran Reserva  
Cinsault 2014

## Origin:

Denomination of Origin:	Secano Interior, Guarilhue, Coelemu, Itata Valley
Vineyard:	Mariposas
Block:	Fuentealba
Distance from the Pacific:	25 kilometers (in a direct line). Altitude is 203 m a.s.l.
Soil type:	Of granitic origin with red clay and a high quartz content. Good water retention and depth, which enables the vines to be dry farmed.
Climate:	Mediterranean with the influence of Pacific Ocean breezes as well as the lower temperatures expected with the southerly latitude (36°S) of the vineyard.
Exposition:	North-east, eastern slope, head trained.
Vine age:	55 years

## Composition:

Varieties : Cinsault 100%

## Analysis:

Alcohol:	14°
Residual Sugar:	2.9 g/L
Total Acidity:	5.5 g/L (tartaric)
pH:	3.5

## Aging and Cellaring:

Barrel Aging:	4 months in third-use barrels.
Cellaring potential:	2–3 years from its vintage date.

## Winemaker's Comments

The grapes were hand picked during the last week of March. The bunches were destemmed but not crushed before being deposited into 13-ton closed-topped stainless steel tanks for fermentation according to traditional methods. When completed, the wine was racked to barrels, where it underwent malolactic fermentation spontaneously over the course of 2 months. The wine was lightly filtered before bottling in October 2014.

## Tasting Notes

Intense purplish-cherry red in color. The floral nose features intense aromas of violets along with tart strawberries, raspberries, and blackberries. The palate is smooth, light, fresh, and very fruity with vibrant acidity and a lingering sensation of fresh fruit.

## Harvest Report

The 2013–2014 season was normal and included spring and summer rainfall, which is completely normal in this southern sector. Harvest was 10 days later than in the previous year due to lower yields per hectare, which also resulted in wines with greater concentrations of flavors and aromas as well as good acidity that heightens the sense of freshness in this 2014 Cinsault.

## Food Pairing:

Full-bodied fish and game birds such as quail as well as mild cheeses, king crab, and cold dishes.

