

# CHONO®

## Single Vineyard

### RED BLEND 2022

#### CAUQUENES - MAULE VALLEY

The grapes grow in the Maule Valley, 20 kilometres north-east of the town of Cauquenes, in the Los Conquistadores Vineyard, located beside the River Cauquenes. The soils are granitic in origin, of a type of fine gravel with quartz, and with the presence of clay in the surface layer. It is low in organic matter and rich in quartz, conditions that allow humidity to be retained, meaning that this water is delivered as the vine needs it. During the season the climate is hot and persistent in the daytime, with cool nights and winds that blow from the coast across the river.

#### VINIFICATION

The grapes were harvested by hand between March 23 and 24. After stemming, the grapes were deposited in a cold tank with a view to holding the harvested fruit at a temperature of 6-8°C for 5 days. Alcoholic fermentation was then begun, plus a pre-fermentative maceration. Then begins the alcoholic fermentation and a post-fermentative maceration, according to tasting.

#### WINEMAKER'S COMMENTS

This is a very elegant, fresh wine with plenty of character, offering aromas of wild fruits and morello cherries of great aromatic intensity. It is fresh in the mouth, with the presence of tannins that provide character, with flavours of fresh fruit and a long finish.

#### FOOD MATCHES

Spit-roasted young goat or lamb; grilled vegetables; spicy sausages; barbecued beef and pork; duck or wild rabbit. Stews and Legumes.

#### TECHNICAL DATA

Composition: 60% Carignan and 40% Garnacha

Alcohol (% vol): 13,5°

pH: 3,38

Residual Sugar (g/l): 2,9

Total Acidity (g/l): 5,5

Ageing: 6 months in contact with the fine lees.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN