



LAS VELETAS

Winemaker: Rafael Tirado
D.O: Alquihue, DO San Javier, Maule
Harvest Method: Manual
Plantation year: 1915 - 2010

PAÍS 2016

VINEYARD

The vineyard is located at 175-250 masl over the last portion of the coastal range hills, because of these, is influenced by the wind coming from the Pacific refreshing the vineyards on the slopes, getting longer time to ripeness. The soil is based on granitic with some red clays and shale stones in the highest points. All these conditions increase the minerality in our wines.

HARVEST NOTES

Season 2015-2016 was a year with lower production, owing to many climatic factors. First the thermic average for the winter was high and the spring was cold, generating a delay for the sprout, retarding all the vegetative process in the season, the summer was very cold also. All these conditions give to the vineyards in Alquihue, San Javier a long delay on the harvest date allowing not being affected by the rain falls during 14-17 April. We harvest a healthy vineyard due to the good ventilation on the vineyard in the 2 first week of May. All these give to the zone a low production year, but offering a grape with high standards quality.

TASTING NOTES

Wine with rich red ruby color, very bright and clean. On nose had fruity and herbal notes like gooseberries and bay leaf. On palate start fresh and elegant, showing high acidity and smooth ripen tannins but persistent. Making this wine able to drink now or aged by 3 years.

FOOD PAIRING

White roast meat, sausages, pasta, grilled fish.

Color:	Ruby Red
Varieties:	Pais 85%, Carignan 15%
Alcohol:	13,4°
PH/ Acidity:	3.63/4.57
Residual Sugar:	1,7gr/lt
Aged:	Pais: Stainless Steel tank
	Carignan: 12 moth in french oak barrels.
Aged Potencial:	Drink now or until 2021

