



MARAY

LIMITED EDITION

CABERNET FRANC 2017

ORIGIN

This vineyard is located in the coastal part of the valley. This is an alluvial terrace interrupted by great ravines formed long ago by rivers that today are dry but have ample vegetation at their base.

VINEYARD

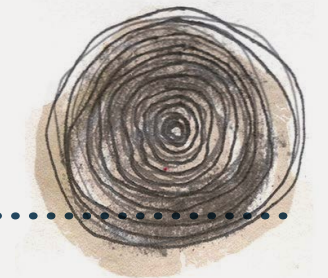
This vineyard is located on the oldest alluvial terrace in the coastal part of the Limarí Valley. It was the first to form and has very special characteristics that make it particularly suitable for producing high-end wines. In the coastal area where this vineyard is located (24 km from the sea), the alluvial terrace reveals different levels of clay at the surface.

CLIMATE

In this area the valley is very wide, with great visibility because of the purity of its air and the scarcity of buildings. It is quite windy in the afternoons and is technically classed as a cool area for wine production. The vineyards in this area are intermingled with other crops, especially olive trees for olive oil production.

PRODUCTION

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage of the fruit. The harvest began in the first week of April, when this variety had reached the optimum phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time.



AGEING

They were subject to a cold soak for 8 days at 8°C, before continuing on to the alcoholic fermentation in small stainless steel tanks at controlled temperatures. Next came a second maceration, lasting 3 days. 100% of this wine was aged in French oak barrels for 12 months.

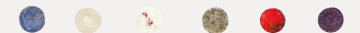
TASTING NOTES

Intense red in colour, this wine has an elegant nose, with upfront notes of spices, tobacco leaves, black fruit and graphite. In the mouth, the tannins are firm and juicy, lending the wine structure, persistence and complexity.

TECHNICAL INFORMATION

Winemaker: Juan Carlos Coderch
Varieties: 100% Cabernet Franc
Yield: 7.000kg por ha
Harvest: First week of April
Alcohol (Vol%): 14.5%
PH: 3.25
Total Acidity: 3.85 g/l (Tartaric Acid: 5.90 g/l)
Residual Sugar: 2.64 g/l

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